



### HARVEST

The 2018 vintage was characterized by a winter with high rainfall, which benefited a vineyard marked by the lack of rainfall and the frosts of 2017. The vineyard cycle developed gradually, without periods with risk of frost or meteorological changes that could affect the same. During the summer months, rainfall was below historical values, which contributed to balancing the vegetative cycle of the vine. As for the temperatures, they were very close to the usual in the area, except in the last stage of maturation where they were above normal, which led to optimal levels of maturity and a great balance in the grape.

### OWN VINEYARDS

It has its origin in the vineyards located at higher altitudes. The soil is loamy-sandy with clay and limestone content. This gives us a grape with suitable characteristics to obtain a wine with a perfect structure.

### AGING

12 months in oak barrel  
70% French oak  
30% American oak

### GRAPE VARIETY

100% tempranillo



### ELABORATION

The grapes are harvested by hand after exhaustive monitoring during the ripening cycle. After a first selection in the vineyard, it goes through a selection in the winery before fermentation in stainless steel tanks with pump-overs and two daily density and temperature controls. Subsequently, it has had a balanced aging of 12 months in French and American oak barrels.

### TASTING

Intense cherry color, garnet rim.  
Intense aroma of candied fruit, sweet spices perfectly integrated with a quality wood that makes it elegant.  
Very tasty in the mouth, powerful and fruity, with ripe tannins.

### ALCOHOL

14,5% vol.

### PAIRING

Recommended for all types of meat and roasts.  
Especially for grilled meats and stews.  
It is also excellent with aged cheeses.

### RECOMMENDATION

Serve at a temperature between 14-16°C.

