



HARVEST

The year 2020 had a winter of high rainfall. Rains that were very beneficial for the vineyard since in 2019 it predominated to a lesser extent.

The vegetative cycle of the vine developed in an excellent way, with balance and homogeneity, due to these abundant rains and the water reserves accumulated throughout the year.

As for temperatures, they were very close to the usual in the area, without alterations or risks of frost, favoring the grapes to reach a perfect ripening without climatic or health incidents.

OWN VINEYARDS

It has its origin in our freshest and youngest vineyards.

The loamy-sandy soil with pebbles.

This gives it a very characteristic freshness and character with rich fruity nuances.

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.

TASTING

Very intense, clean and very bright garnet red color.

Very good aromatic intensity that conveys a sensation of fresh red fruit (black current). Very pleasant on the palate both for its initial smoothness and for the balance it shows due to its excellent fruitiness.

ALCOHOL:

14% vol.

PAIRING

Recommended for all types of meats such as chicken, beef, pork and lamb.

Ideal soft cheeses and blue fish.

RECOMMENDATION

Serve at a temperature between 14-16°C.

