



HARVEST

The year 2019 had a slightly cold winter and little rainfall. Compensated with the rains of the previous year, the vineyard conserved a hydric reserve that propitiated to balance 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 allowed optimal levels of maturity and a great balance in the grape.

OWN VINEYARDS

It has its origin in the vineyards located closest to the Duero River. The soil is sandy-loam with a slight gravel content. This gives it a very characteristic freshness that, combined with its aging in the barrel, gives rise to a wine with great personality and remarkable fruity nuances.

AGING

5 months in oak barrel
50% French oak
50% 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, the wine was refined in French and American oak barrels for around 5 months.

TASTING

Very intense and bright cherry color. Very intense aroma with marked fruity sensations of blackberry and blueberries perfectly integrated with a quality wood that surrounds everything. Good structure and good fruity expression on the palate, powerful and with ripe tannins.

ALCOHOL

14,5% vol.

PAIRING

Recommended for all types of meat. Excellent accompaniment for all kinds of cheeses.

RECOMMENDATION

Serve at a temperature between 14-16°C.

