

Appellation: DOP Cariñena

Varietals: **Tempranillo 100%**

Winemaking: The grapes are harvested by hand in September, at their optimal maturation status. After destemming alcoholic fermentation is carried out in stainless steel vats at a controlled temperature of 26°C during 10 days to obtain their varietal character. Once the fermentation has finished and after 15 days of maturation, the wine is raked from the tank. We only use the wine from the bleeding-out process and once the malolactic fermentation has finished, we mature it in American oak barrels for 3 months, to enhance its characteristic varietal expression, with a fruit predominance. Then, the wine is bottled according to the most strict hygienic conditions.

Vineyards: Selected dry-farmed and bush-pruned vines grown at an average of 650 m of altitude above sea level. Our vineyards 30 years old on average.

Aging: 3 months in American oak barrels.

Tasting notes: Vivid and deep ruby colour. It has a lifted nose, displaying scents of ripe red fruits (strawberry and redcurrant) and black fruits (dark plums) with notes of sweet liquorice and hints of coconut coming from its aging during 3 months in American oak barrel. It is a beautifully-balanced wine in the mouth with fine-grained tannins and a juicy fruit concentration that lingers in the mouth in a persistent and pleasant finish.

Serving Suggestions: Serve at 16-18°C combined with roasted lamb or goat, beef stews, partridge, charcuterie, mushrooms, grilled vegetables and cured cheese.

Technical information:

Alcohol: 14,0 % Vol

Total Acidity: 5,3 g/l

