

DESCRIPTION 100% Tempranillo variety and 100% from the municipality of Cenicero.

VINEYARD Parcels spread over different estates in the municipality of Cenicero at altitudes of between 430-630 metres, average age 25-30 years old. Vineyard work is meticulous, seeking consistency in the grapes' potential quality. We use sustainable winegrowing techniques within minimal use of phytosanitary products which enhances the biodiversity and microbiology of the soils.

HARVESTING Handpicking allows careful and exclusive selection of vines and clusters.

WINEMAKING Selection and preparation with destemmed, crushed grapes. Winemaking includes stringent control of fermentation to conserve all of the aromas. Ageing is carried out in new oak barrels, 50% American oak and 50% French oak, for 5 months. Maturing in the bottle for a minimum of three months before marketing.

ALLERGENS Gluten Free. Suitable for Vegans. Contains sulfites.

TASTING NOTES The Tempranillo variety endows the wine with its characteristic aromatic profile and taste in which the fruit concentration predominates, with fruit forward aromas of red berries and hints of oak, dairy and liquorice, violets, compotes and vanilla. Voluminous mouthfeel, smooth, powerful, fresh and with fruity sensations. Full-bodied, well-rounded wine, full of flavour with pleasant, structured tanins and a good balance between alcohol content, acidity and structure.

