

## DESCRIPTION

80% Tempranillo, 15% Mazuelo, 5% Graciano. A classic Rioja, where every label has a story. Never fails to impress and stands out for its elegance and finesse.

## VINEYARD

Its origin is tied to the estate-owned vineyards. “Viña Albina”, “El Cerrado” and “La Borda”. Mazuelo variety vines more than 35 years old, cultivated in the municipality of Cenicero. The Graciano variety comes from the more than 20-year-old “El Monte”, “Pinillas” and “Agudillo” estates, located in the municipality of Cenicero. The Tempranillo grapes come from a group of small parcels in Cenicero, in the locations of “La Carbonera”, “Las Monjas”, “Ribarey”, “Picón”, “La Lobera” and “Cerro de Santa Daria”, where the minimum age of the vines is 35 years old and the soils are ferrous clay based. In addition, the fresh Tempranillo come from the locations of Briones, San Vicente de la Sonsierra, Peciña and Abalos. Gobelet-trained, low production vineyards, between 35 and 50 years old, nestling in the shelter of the Toloño-Obarenes mountains and the Sierra de Cantabria mountain range, at altitudes of 500 to 650 metres.

A winegrowing assessment programme is carried out to implement integrated winegrowing techniques which respect the biodiversity of the flora and preserve the entomological fauna of the vineyards.

## WINEMAKING

The grapes are destemmed and gently crushed. Fermentation seeks to optimise the native yeasts selected in the vineyard. After fermentation, maceration is prolonged to obtain the desired colour and structure. Ageing in medium toast American oak barrels for 24 to 30 months. Minimum of 6 months in the bottle before it is put on the market.

## ALLERGENS

Gluten Free. Suitable for Vegans. Contains sulfites.

## TASTING NOTES

Bright cherry red colour with subtle reddish-orange hues. In the nose it is a real gem, an emotion, a fragrance of contrasts and mysteries based on the reflection of fresh red berry aromas (wild strawberries, redcurrants, cherries) enveloped in notes of liquorice, finally giving way to an explosion of aromas obtained from careful ageing in wood (vanilla pods, coconut and toffee). Caressing mouthfeel, marked by elegance and freshness, honest, complex, capturing the essence of sophistication in a combination of fruity flavours, violet and coffee which is truly hypnotising. Since 1901, it is the essential classic wine loved by all, very drinkable, accompanying us in all our celebrations.

