

SOIL:

Central inland area with the unique Mediterranean Climate, combining dry summers with cold winters and dry wind. The vineyard is located at 722 meters above sea level (chalky, shallow soils).

WINEMAKING:

It all starts with grapes on the vine, ripening during the most exciting time of the year. It is extremely important that the grapes and musts have the best characteristics in order to achieve the highest quality for our *Gran Reserva*. Grapes are separated from the bunch and introduced into soaking tanks. Alcoholic fermentation will transform sugar into alcohol.

AGEING:

At the end of the process, the wine completes its structure in French Oak Barrels for twenty four months, when the aromatic components of the wood are transferred to the wine. After the ageing process, the wine is bottled with top quality corks to preserve all its characteristics. Finally, bottles are laid to rest in horizontal position.

TASTING NOTES:

One of our winery's treasures, a very well structured wine, which can be noticed due to its deep aroma with a good expression of finely toasted elements.

- **SIGHT:** It is characterized by its dark red cherry color with light, brick-colored glints. It has a beautiful vanilla overtone, result of ageing in oak barrels.
- **AROMA:** Complex nose with elegant, fruity aromas mixed with its oak ageing. It reminds of ripen blackcurrant, plum and raspberry.
- **TASTE:** On the palate, it is full of nuances combined with soft tannins. It is well balanced and well structured, with a long finish on the mouth.

CONSUMPTION ADVICE:

It matches perfectly with red meat, game and aged cheeses.

SERVING TEMPERATURE:

Best served between 15°C and 18°C.

ALCOHOL VOLUME:

14,9%

IMPORTANT AWARDS:

Best of La Mancha Show by Mundus Vini 2016

100% Tempranillo

D.O. LA MANCHA

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