



## 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:

The process begins upon harvesting our best and oldest vineyards. Once at the winery, the grapes are carefully pressed to obtain the must. This must is poured into a soaking tank with controlled temperature and density, where alcoholic fermentation will transform the sugar into alcohol.

## AGEING:

The wine completes its delicate structure in our French oak barrels, in which it will stay for twelve months. The wine is ready to be consumed after being in the bottle for at least one more year, to allow the full development of its characteristics.

## TASTING NOTES:

This top quality and magnitude wine has been produced by harvesting only old gnarled Tempranillo vines from our most selected vineyards.

- **SIGHT:** Dark color with ripe cherry hues.
- **AROMA:** Powerful on the nose, it reminds of ripe plum and blackberry with sweet spices.
- **TASTE:** Very well-structured, complex and elegant wine combining smooth tannins with a full, long aftertaste.

## CONSUMPTION ADVICE:

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

## SERVING TEMPERATURE:

Best served between 15° and 18°C.

## ALCOHOL LEVEL:

13%

# 100% Tempranillo

## D.O. LA MANCHA