

SIGNATURE WINE



VARIETY:

100% Tempranillo.



PRODUCTION:

Destemmed and cold maceration for 4 days. Alcoholic fermentation and subsequent maceration for 15 days with temperature control limited to 28°C. The malolactic fermentation is carried out in new French oak barrels.



AGEING:

12 months in the same French oak barrels in which the malolactic fermentation process has taken place.



REFINEMENT IN BOTTLE:

Minimum 6 months.



APPEARANCE:

Intense red color with violet nuances



NOSE:

Of aromatic complexity. It combines fruity notes with spices, then elegant aromas acquired in aging in the barrel and in the bottle stand out.



MOUTH:

Friendly, silky, with good body and fresh. Very balanced wine that produces suggestive sensations in the mouth.



ALCOHOL CONTENT: 13,5°



RECOMMENDATION:

Consume at a temperature of 18° C.

