

SIGNATURE WINES



VARIETY:

Tempranillo 100% old vineyards.



PRODUCTION:

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



AGEING:

12 months in new French oak barrels.



APPEARANCE:

Cherry red color with edges or violet edge.



NOSE:

Deep, with fresh and fruity aroma.



MOUTH:

Powerful and balanced with an elegant and persistent end.



ALCOHOL CONTENT: 14,5°.



RECOMMENDATION:

Consume at a temperature of 18°C.

