

SIGNATURE WINE



VARIETY:

90% Tempranillo,
10% Graciano and Mazuelo.



PRODUCTION:

Destemmed, macerated in cold temperatures for 4 days, controlled fermentation after maceration for 8 days with controlled temperature of 28° C.



AGEING:

26 months in new French oak barrels.



REFINEMENT IN BOTTLE:

Minimum 18 months.



APPEARANCE:

Violet-red colour with cherry edge. Abundant free-run juice when moving the glass, making clear its alcoholic strength.



NOSE:

Deep and aromatically complex, with red fruit confit standing out, to give way to aromas that recall vanilla and coffee, smoked and balsamic.



MOUTH:

It presents fresh and potent, with its balanced taste standing out with a long and persistent aftertaste.



ALCOHOL CONTENT: 14°.



RECOMMENDATION:

Consume at a temperature of 18°C.

