

## SIGNATURE WINE



### VARIETY:

100% Tempranillo.



### PRODUCTION:

Manual destemming and introduced into 500l open mouth to carry out alcoholic fermentation. Manual pressing and passes to a 500 l French oak bocoy where malolactic fermentation takes place. Once the fermentation is finished, a gentle manual press is carried out, obtaining a gentle extraction of wine.



### AGEING:

7 months in 500l bocoy where malolactic fermentation was carried out.



### REFINEMENT IN BOTTLE:

Minimum 12 months.



### APPEARANCE:

High layer cherry background with purplish border



### NOSE:

Intense and deep, with hints of blueberries, blackberries, coffee beans, balsamic, candied fruit, cinnamon...



### MOUTH:

It fills the mouth, it is powerful, with muscle, lively, fruity, balanced and persistent. Excellent acidity, guarantee of its aging capacity



**ALCOHOL CONTENT:** 14.5°.



### RECOMMENDATION:

Consume at a temperature of 17° C.

