

## 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:

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



### REFINEMENT IN BOTTLE:

Minimum 12 months.



### APPEARANCE:

A very intensely coloured wine. Picota cherry red with violet edges.



### NOSE:

Elegant and very complex. The first impression is reminiscent of wild fruits and minerals, subsequently giving way to the aromas acquired during its ageing in the barrel and bottle, of which the most prominent are toffee, heathland and a slightly smoky finish.



### MOUTH:

It has a strikingly fresh, vivid Mouth, with a tannin which is very marked but at the same time very velvety. A well-structured wine, full-bodied with a long-lasting aftertaste.



**ALCOHOL CONTENT:** 13,5°.



### RECOMMENDATION:

Consume at a temperature of 19° C.

