

SIGNATURE WINE



VARIETY:

100% Tempranillo.



PRODUCTION:

Destemmed, macerated in cold temperatures for 4 days, controlled fermentation after maceration for 8 days with controlled temperature of 28°C. Decanting of barrels for 6 months respecting the moon.



AGEING:

26 months in new French oak barrels.



REFINEMENT IN BOTTLE:

Minimum 18 months.



APPEARANCE:

The colour is cherry red with a high colour intensity.



NOSE:

It offers a complex, fragrant range of aromas with remembrances of mulberries, liquorice and bottom notes of toasted coffee beans, cinnamon, and vanilla aftertaste.



MOUTH:

On the Mouth it is lively and enveloping, cedar and minerals that blend together in a tasty, persistent and very round finish.



ALCOHOL CONTENT: 14°.



RECOMMENDATION:

Consume at a temperature of 18°C.

