

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:

18 months in new French oak barrels.



REFINEMENT IN BOTTLE:

Minimum 18 months.



APPEARANCE:

Intense cherry colour with violet edges.



NOSE:

Wine with aromatic intensity. Very penetrating and at the same time very fresh. Recollection of black fruit such as blackberries. Very balsamic, eucalyptus, toasted coffee beans, liquorice, cinnamon, and vanilla aftertaste.



MOUTH:

Powerfull and flavourful. With very marked acidity and very balanced at the same time. Very intense retroolfaction. Somewhat bitter aftertaste. With very present tannicity. Aftertaste, embracing and very persistent.



ALCOHOL CONTENT: 14°.



RECOMMENDATION:

Consume at a temperature of 18°C.

