



A new Gran Reserva style. Freshness, intensity and aging potential.

HARVEST

The good weather throughout the cycle favoured an excellent vegetative and healthy state of the grapes. All of their components were balanced, especially in berries grown on the highest vineyards, in cooler areas and with moderate vigour. The resulting wines stand out for their elegant acidity, abundant fruit and well-balanced, silky tannins, making them ideal for ageing.

VINEYARD, GRAPES & AGEING

Tempranillo (95%) is the main variety and comes from three vineyards in Rodezno -Las Cuevas, El Palo and Las Monjas. It is blended with 5% Graciano from the Montecillo vineyard in Fuenmayor.

Tempranillo was the first to be picked, followed 20 days later by Graciano. All the grapes were placed in small boxes and transported in refrigerated vehicles to preserve their integrity. This was the first time that the grapes were sorted with an optical system, berry by berry, so only those grapes that met the strictest quality requirements were used. Alcoholic fermentation lasted 19 days and malolactic fermentation occurred naturally. In February 2016, we carried out a selection of wine lots that were placed in American oak barrels with an average age of four and a half years and made by our in-house coopers. After three years and traditional rackings every six months -by hand and candlelight-, the wine was bottled in December 2019.

PRESENTATIONS



ANALYTIC DATA

Alcohol Content pH

14,5% Vol 3,63

Total Acidity IPT Service temperature

5,5 g/l 64 17°

PAIRING

Especially recommended with all sorts of meat dishes and stews, seasoned fish and desserts with chocolate or red fruit toppings. Perfect as an after-dinner drink.

TASTING NOTES

Deep, dark crimson colour with an elegant garnet robe. The nose reveals a wide variety of aromas: red fruit, plums, blackberries and blueberries with subtle notes of pastry, coffee, caramel, cedar, vanilla and cinnamon creating a fruity and balsamic bouquet. Balanced alcohol and acidity on the palate, with polished, supple tannins that contribute to its refined structure and fresh, delicate mouthfeel, as well as a long, lingering finish.