



Grape variety: Tinta del País 100%.

Alcohol by Vol.: 15%.

Vineyards: Single Vineyard. • Planted 70 years ago.
• 2,500kg per ha. • Height: 800mts a.s.l.

Features: • Manual harvest. • Alcoholic fermentation & maceration in 500lts french fûtes at controlled temperature (26°/28°C). • Long maceration of 3-4 weeks. • Malolactic fermentation in new French barrels from 3 different cooperages.

Aging: 18 months in new French barrels. • 12 months in bottle.

Color: Deep cherry color with purple hues.

Nose: Elegant wine, with a good aromatic range and great complexity. Aromatic bouquet of excellent mature black fruit, spicy notes, balsamic, toasted and mineral notes.

Palate: Tasty, broad, powerful, but with a fine and elegant tannin, very expressive, with the acidity of vines grown in very poor land. Long, pleasant and persistent finish where the toasted touch stands out. It will have a long life because of its structured tannins and noble-acidity.

Food Pairing: Roasted pig, red meats, spicy sausages, mutton, cured cheeses.

Serving Temperature: Better decanted. 15 – 18°C.

