

Fact Sheet



VINIFICATION

When the Tempranillo, Syrah, Garnacha and Cabernet Sauvignon grapes reach optimum ripeness, they are harvested and fermented in stainless steel tanks at a temperature that fluctuates between 25° and 29°C. The grapes are then macerated for 2 to 4 weeks depending on the variety whilst the malolactic fermentation takes place. Once this has finished, the wines are placed in second-and-third use 225 l French oak barrels. The length of time in the barrel depends on the variety and the vintage. The average ageing time is 9 months.

Once the ageing process has finished, the different varieties are blended and left to clarify naturally through gravity to give the wine a glossy finish before bottling.

TASTING NOTES

Wine with an intense cherry red colour and violet rims. It has a fresh, intense nose with notes of ripe red fruit, it has a mellow feel on the palate and is full-bodied thanks to the round and velvety tannins.

At mid-palate it is soft and fresh with a long after-taste as the red fruit flavours mix with the toasted accents of its 9 months ageing in a French oak barrel.

Designation of Origin: Somontano

Varieties: Cabernet Sauvignon 52%
Tempranillo 32%
Garnacha 13%
Syrah 3%

Harvest date:

From September 5th to October 12th

Production: 250 x 225 litre barrels

Ageing:

9 months in French oak barrels

Maceration:

4 weeks

Clarification:

by gravity

Alcohol: 14%

Total acidity: 5,3 gr./lit.

Residual Sugar: 1,5 gr./lit.