



CARE

XCLNT

TINTO

5,498 bottles

Varietals	60% Garnacha from old vines and 40% Cariñena from old vines
Vintage	2021
Alcohol	14,5%
Volume	750 ml

Location and Climate

D.O.P CARIÑENA, Northeast of Spain. Altitude between 600-800 m, continental climate with Mediterranean influence, low rainfalls, less than 300 mm per year, and cold - dry wind called Cierzo. Clay, Rocky and poor soils.

Vineyard's characteristics

Old vines, over 80 and 50 years from Finca Bancales and Finca Marimú vineyards. Traditional viticulture, pruning and green pruning. Manual harvest in 25 kg boxes during the second week of October 2021. Bush vines, dry farmed. 2,000 vines/Ha. Altitude of 750 m in soils rich in quartzite and clay.

Vinification

Traditional method, beginning with a pre-fermentative cold maceration. Fermentation is induced at 25°C with native yeast. A maceration is carried out for 2 weeks, seeking a selective extraction of tannins in a tank of 5,000L. Malolactic fermentation takes place in French oak barrels.

Aging

Aged for 12 months in new French oak barrels of 300 and 500L and 6 months in Foudre of 3,000L.

Awards

91 Points James Suckling 2023, 92 points Peñin Guide 2024, GOLD Berliner Wine Trophy 2018, 91 Points James Suckling 2018 and 90 Points Peñin Guide 2019.

Winemaker's impressions

The wine displays an intense cherry red color. With fruity aromas of red and black berries, and mineral notes provided by the rocky soils where our vineyards survive. Its particular aging provides complexity, aromas of sweet spices (cinnamon) and nuts notes (toasted almonds). It has a powerful palate with high quality sweet tannins where fruitiness and spiciness is melted and provide great character. The aftertaste is elegant, complex and persistent.

Service

We recommend serving at a temperature between 14 and 16°C.

Pairings

Aged beef steaks and game dishes.