



**WINE MAKING:** The grape is harvested between the second fortnight of September and the first fortnight of October, when the grape reaches the optimum point of phenolic maturity. For the elaboration of this wine a selection of grapes is used, from plots of land with better quality. Fermentation is carried out in stainless steel tanks at a controlled temperature between 25-28°C. Maceration with the skins for over 20 days, in order to achieve the extraction of all the potential of these varieties.

**WOOD:** Twenty-four months in American and French oak barrel.

**BOTTLE:** Thirty-six months in bottle.

**COLOUR:** Intense cherry red, with brownish-red borders.

**AROMA:** Complex and elegant aroma, mainly aromas from maturing in wood, leather, full roast, vanilla and chocolate (cocoa).

**MOUTH:** Full-bodied and tasty, pleasant, balanced passage through the mouth, with very good evolution of the wine during maturing in barrel and bottle.

**AFTERTASTE:** Tasty and lingering, with notable balsamic wood aromas, leather and vanillas.

**PAIRING SUGGESTIONS:** All types of game, red meat and cured cheese.



Tempranillo  
Garnacha  
Graciano



17°C



24  
months



36  
months

#### 6 BOTTLES CASE

BOTTLE CODE

8423513001838

CASE CODE

8423513002477

WEIGHT

8,2 kg.

CASES PER PALET

88

LAYERS PER PALET

4

CASES PER LAYER

22

EUROPALET WEIGHT

746 kg.