



**WINE MAKING:** Elaborated using ecologically cultivated grapes, harvested during the second fortnight of September and the first fortnight of October. Fermentation is carried out in stainless steel tanks at a controlled temperature between 25-28°C. Automatic control of overpumping for the extraction of aromatic and colour compounds.

**WOOD:** Twelve months in American and French oak barrel.

**BOTTLE:** Six months in bottle.

**COLOUR:** Medium-high deep red robe with ruby borders.

**AROMA:** Good aromatic intensity with predominant red berries, nuances of maturity; toasty, spicy and balsamic from the wood.

**MOUTH:** Tasty and complex in the mouth, with good structure, balanced sensations between well integrated fruit and wood.

**AFTERTASTE:** Long-lasting with predominant very pleasant mature fruit.

**PAIRING SUGGESTIONS:** Red meats, game and cured cheeses.

60% Tempranillo  
30% Garnacha  
10% Graciano



12 months



6 months

#### 6 BOTTLES CASE

BOTTLE CODE	8423513001743
CASE CODE	28423513001153
WEIGHT	7,5 kg.
CASES PER PALET	125
LAYERS PER PALET	5
CASES PER LAYER	25
EUROPALET WEIGHT	962 kg.