

Select Vintage

exclusive stile...



This wine has been developed “exclusively” with grapes from our own family vineyards, whose variety is Tempranillo 100%, and the whole production process has been developed in our facilities.

The harvest started the second week of October, from El Alto’s vineyard which are 56 years old and is placed at a height of 840 meters, on a strong clay soil. This vineyard is protected by pine forest from frost damage. This kind of grape has a small grain, with a very limited production with excellent quality.

The grapes are moved to the winery, where they undergo a large soaking in their skin. After that, the natural fermentation process with temperature control (25°) begins. This process is carried out in new American and French oak barrels.

Right after, the wine remains for 18 months in the barrels.

The wine bottles are kept in a room of the cellar called “dormitory” for at least one year, for the aging period in bottle.

Visual aspect: intense garnet cherry colour, with a blue trim and bright blue flashes.

Noise: great aromatic quality, with well-defined memories of blueberries, currants, black plum, chocolate, coffee beans and juniper, with hints of tea. Has a heart to toast accompanied by minerals.

Mouth: wine that tastes like it smells. It is full of nuances and countless sensations marked by the fruit. It is a wine with a long and pleasant after taste.

Food pairing: Red meat, stews, cold meats, cheeses, fish.
