

# 4 Months in Oak Barrels

## demonstration of fruit...



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 first week of October. The grape arrived at the winery with excellent colour and maturity parameters.

The grapes used to develop this wine are collected in the vineyards of Fuentenarro, which are 23 years old, and placed at a height of 804 meters, on a strong clay soil that retains the humidity, even in dry periods of extreme heat.

After having received the harvested grapes, the natural fermentation process with temperature control begins. When this process is finished, the wine is moved by gravity to the cellar, where it lays down for 4 months in American oak barrels *Quercus Petraea*.

At the end of this period, the batch undergoes a homogenization process and a soft filtration to eliminate the natural wine lees.

The wine bottles are kept in a room of the cellar called “dormitory”, with the optimal conditions of humidity, temperature and silence for the wine storage.

Visual aspect: intense garnet cherry colour, with purple shades and a slightly tinted tear.

Nose: Good intensity, dominated by aromas of red and black fruits, blueberries, currants, ripe peach, truffles, coffee beans, on a background of vanilla pod.

Taste: It is a full and enveloping wine. The fruit taste, with a wide and sweet tannin, predominates in the mouth and creates a rounded and nuanced wine with a long and pleasant aftertaste.

Food pairing: Red Meat, stews, cured meats, fish, sheep cheese.

