



## PEREZ ESTEBAN BY FUENTENARRO

### Technical Data

<i>LOCATION</i>	<i>Vineyards in La Horra. Owned by the family</i>
<i>ALTITUDE</i>	<i>920 meters above sea level.</i>
<i>SOIL</i>	<i>Clayey and stony</i>
<i>VARIETY</i>	<i>100% Tempranillo</i>
<i>CLIMATE</i>	<i>Continental</i>
<i>AGE</i>	<i>100 Years Old</i>
<i>YIELD</i>	<i>0,50 Kg/Strain</i>
<i>FARMING</i>	<i>Natural without mineral fertilizers, without herbicides</i>
<i>OENOLOGIST</i>	<i>Juan Ayuso Arenillas</i>
<i>MANOLACTICA</i>	<i>In new French oak barrels</i>
<i>CRIANZA</i>	<i>Minimum 16 months in French oak barrels.</i>
<i>CORK</i>	<i>Extra Natural Cork Extra</i>
<i>PRODUCTION</i>	<i>1.200 Bottles/year of 750 ml. Numbered bottles</i>
<i>PACKAGING</i>	<i>-Horizontal boxes of 6 bottles -Wooden boxes of 3 bottles</i>

### Sensory Analysis

*Cherry red in colour, with bright garnet edges*

*The nose is very powerful and complex, where intense fruit aromas predominate, with a mineral background, noble woods and very expressive*

*On the palate it is tasty and structured, intense fruit, with fine and elegant tannins perfectly integrated, with a long and persistent finish.*