



Intense deep red colour . Rich ripe red fruit aromas and sweet pastry notes. On the palate , it is juicy , really fruity, with notes of red plum , berries and liquorice . Soft and delicate but with a good structure and sweet tannins . Long elegant aftertaste .

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| Type | barrel aged red wine D.O. YECLA |
| Varieties | 15% Garnacha Tintorera, 25% Syrah, 60% Monastrell |
| Ageing | 4 months in oak barrels (80% French – 20% American) |
| Height & orientation | 750 m / North - South |
| Type of soil | limestone |
| Average age of vines | +35 years old |
| Planting density | 1600vines / ha |
| Kind of pruning | short. Bush trained vines |
| Yield | 2-4000 kg / ha |
| Harvest | September 2016 |
| Fermentation & maceration | fermentation for 8 -10 days |
| Fermenting temperature | 24 - 26 °C |
| Malolactic fermentation | in stainless steel tanks |
| Stabilization | no |
| Suitable for vegans | yes |

Alcohol 14%

Ph 3.7

Residual Sugar 3 gr/l

Total Acidity in Tartaric 5.4 gr/l

Total SO2 98 mg /l

Tasting Tips:

Serve at 16 -17 °C

Pair with turkey, pork tenderloin , braised beef . Assorted grilled vegies in general.

