



Fresh, young pleasure.

HARVEST

Abundant rainfall in winter and spring meant that the vineyards were in excellent condition in the first months of the growing season. The ripening stage progressed smoothly, with good quality parameters. This year's harvest was characterised by the painstaking selection of grapes both in the vineyard and in the winery. Overall, the wines stand out for their lower alcohol content compared to previous years, the finesse of the reds, with intense and lively colours, as well as their balance on the palate.

VINEYARD, GRAPES & AGEING

100% Tempranillo from our Mayorita, El Bardal and El Rebollar vineyards in Rodezno, and Alto del Rey in Labastida. These sites lie at 500-600 metres above sea level and the vines were planted on clay-limestone soils more than 40 years ago.

The grapes were picked by hand, placed in 300 kg boxes and transported in refrigerated platforms to the winery to preserve their qualities. After destemming and crushing, the grapes were placed in tanks where alcoholic and malolactic fermentation took place naturally. This wine was aged for two years in American oak barrels made by our in-house coopers —new ones in the first year and four-year-old barrels in the second year. We carried out four rackings in the traditional way, from barrel to barrel, separating the sediment that was produced during the ageing process by candlelight. Bottled in March 2021.

PRESENTATIONS



ANALYTICAL DATA

Alcohol Content Volatile acidity:

14.5% Vol 0.74

Total Acidity Reduc. sug.:

5.00 g/l 1.90 g/l

PAIRING

It stands out for its great culinary versatility. It is an excellent choice with appetizers, snacks, light meals and barbecues, as well as with rice dishes, pasta, creams and also with lightly grilled meat and fish.

TASTING NOTES

Bright, deep ruby colour with dark cherry hues on the rim of the glass. It stands out for its intensity, with red fruit aromas (strawberries, raspberries, redcurrant and cherry) leading to elegant notes of vanilla, toffee, coffee cream, cinnamon, brioche and hazelnuts. The balance between acidity and alcohol stands out on the palate, with soft, sweet, rounded tannins and a pleasant final sensation.