



Reserva Selección Especial 2003.

Grapes.

70 % Tempranillo, 20 % Garnacha, 10 % Mazuelo y Graciano.

Soil.

Clay-Calcareous and Alluvial.

Elaboration process.

This wine is aged for 6 months in wooden vats, 30 months in oak barrels and at least 12 months in bottle.

Tasting.

Deep red robe in which you can detect purple hues which confirm the youthful, potent character of this wine. You can pick out a range of perfectly balanced aromas which go from various ripe red-berry fruits like cherries and strawberries to such exotic aromas as coconut and vanilla. In the retronasal phase you can appreciate the quality of the spices and toasted aromas obtained from the oak. In the mouth, the wine proves to be pleasant, with a honeyed attack which quickly gives way to a lively, fresh character. The tannins, although they will be rounded with time, show us signs of good ageing potential.