



Selección Especial 2005.

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.

Oozing elegance from the outset, with rich toasted aromas telling of elegant wood, accompanied by black- and red-berried fruit, abounding in ripeness and finesse. A warm attack and a dense, supple mouth-feel which overflows with plenitude.