



Reserva Selección Especial 2006.

Grapes.

70% Tempranillo, 20% Garnacha, 7% Mazuelo and 3% Graciano.

Geology and Soil.

Terraces of tertiary clay-calcareous soil.

Elaboration.

Fermentation with indigenous yeast in oak vats. Aged for 28 months in casks made from oak specially selected from our cooperage. Before bottling the wine is fined with fresh egg whites. Once bottled it will undergo a process of rounding off in the bottle for twelve months in our cellars.

Tasting.

After five years gestation, this wine is beginning to reveal its character in the shape of its organoleptic complexity. Its level of integration is such that it makes it hard to give an exact definition and the taster needs to make an extra effort in the use of the senses.

Against a background of red berries, jammy fruit and liqueur fruits, spices such as cloves, black pepper or vanilla pods come through. At the same time, neither above nor below, you can detect leather, smoked and toasted wood and animal nuances. It is a wine without end.

With no sharp edges, on the palate it is silky, friendly and overflowing with harmony. The aftertaste, eternally long, finally ends with reminders of candies which interweave, in the retronasal phase, with the full range of the spices detected on the nose.