Aro 2019



Grapes
Tempranillo and Graciano.

Soil
Chalky-clay and alluvial soils.

Vinification
Fermentation always occurs naturally and spontaneously. The grapes will always ferment in small wooden vats with a low capacity, no temperature control and indigenous yeasts. Maceration times can vary but may go on for as long as two or three weeks. Ageing for 18 months in new french oak barrels. After ageing the wine is lightly fined using fresh egg whites.

Tasting
A reddish colour with violet hues, a deep robe and very intense aromas on the nose, in which the well-integrated oak predominates – revealing its high quality- with cloves, vanilla and lactic notes.

The fruity sensations dominate, with reminders of red fruit and very ripe wild berries (blackberries, redcurrants, wild strawberries) and floral notes (violet petals). Spicy notes from the ageing with cinnamon and black pepper. With the very well-integrated wood which denotes a high quality in its selection.

On the palate we find a wine with very good backbone and acidity, fresh and with a presence of rounded tannins. The finish is very long. It has great cellaring potential and a persistent, full, elegant aftertaste.

Contains sulphites. Contains ovalbumin.

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