Grape Varieties
Tempranillo 70%, garnacha 20%, mazuelo and graciano 10%

Soil
Tertiary era chalky-clay terraces.

Fermentation
Fermentation with indigenous yeasts in oak vats. Aged for 24 months in casks made in our cooperage from selected oak. Prior to bottling the wine is finned with fresh egg white. Once bottled it is left to undergo a rounding process for twelve months in our cellar, as a minimum.

Tasting notes
This wine is ruby-red with glints of brick-red and a medium-high depth of colour. Dense legs which provide you with a sequence of patterns around the sides of the glass.

Initially you can find notes of red fruit aromas such as blackberries and reminders of spices. This is all well balanced by smoked aromas from its time in wood which had received a light-to-medium toast. A subtle vanilla pod aroma coming through with roast coffee nuances.

A smooth, mellow attack, with tannins wrapping the sides of the mouth with hints of menthol. In the finish the interesting lingering persistence is worthy of note.

Food pairing
You can pair this wine with veal, Iberian ham and charcuterie and some kinds of stews and hotpots.