



RESERVA

AGEING

TIME IN BARREL: 24 months

TIME IN BOTTLE: 18 meses

GRAPE VARIETIES

TEMPRANILLO: 90%

CABERNET SAUVIGNON: 10%

INFORMATION

Winemaking: The grapes come from our Torrosillo, La Retama, La Ladera and El Castillo estates, located in sandy and very poor soils which yields few grapes per vine. After harvesting by hand, fermentation occurs naturally in small vats with indigenous yeasts. Maceration can last up to three weeks. The wine is aged for 24 months in new French oak barrels.

Tasting notes: Deep purple red colour with cardinal nuances. On the nose it is broad and intense, with nice aromas of black fruit compote, mint and cocoa, with a light background of toasted and caramelized notes. It also contains very fine and complex aromas that evolve throughout the tasting. In the mouth, the first sensations are fresh and kind, afterwards the unctuousness and meatiness appears that characterize this wine. It finishes with a long aftertaste that reflects the spicy and caramelized aromas.

Pairing: Grilled and roast red meat, stews and game. The elegance of the wine highlights any delicate and subtle dish.