

## FINCA RODMA SELECCIÓN 2019

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### GRAPES

- Variety: 100% Tempranillo.
- Special vineyards, special for its age, orientation and soil, which offer organoleptic sensations that will be supplemented by a careful aging in oak.
- Age of the vineyard: 30 years old.
- Yield < 5000 kg hectare.

### ELABORATION

- Cold maceration at 8 to 10°C extracting all the organoleptic potential of the grape.
- Alcoholic fermentation at a low temperature, under 30°C and macerations of around 30 days, necessary to extract the full potential of the grapes.
- Gravity filling, topping, and racking.
- Ageing for 12 months in new French and American oak barrels.
- 60% French oak 40% American oak.

### TASTING NOTES

- High cherry red, clean and glossy.
- Complex, fine, and clean. With lots of fruit, black liquorice, blackberries and cherries, hints of Vanilla and cinamon the wood and the toast appear to accompany the fully integrated fruit.
- Muscular entry, good acidity, mature tannins, creamy, long, persistent, and silky.

### PRODUCTION

32702 bottles

