

FINCA RODMA AVIZOR

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: 40-45 years old.
- Yield < 4500 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 15 months in new French oak barrels.
- 100% French oak.

TASTING NOTES

- Intense and lively red cherry color, deep body, clean and bright. Complex, fine, and clean.
- Good balance and intense at the nose, with cherry, black berry and violet notes, combined with spices and aromatic herbs.
- A smooth, tender and creamy entry, very persistent showing the elegance and balance of the wine. The wooden notes combine harmoniously with the fruit, reappearing throughout the retronasal phase together with sugar-candy, liquorice and toasted taste making the wine long and attractive.

PRODUCTION

17980 bottles

