



Balance, silkiness and power. Emblematic.

HARVEST

The superb condition of the grapes was remarkable in view of the unevenness resulting from that year's drought in the region. Fortunately, their excellent condition and, particularly, the late September rains had a very positive effect on vine development, ensuring very well-balanced berry ripening. The grapes entered the winery in magnificent condition and excellent balance of alcohol content and polyphenols.

VINEYARD, GRAPES & AGEING

The Tempranillo (78%) comes from 30-year-old vines in our Cuesta (Cenicero) and Montecillo (Fuenmayor) vineyards. The Garnacha (22%) comes from La Pedriza vineyard in Tudelilla (Rioja Oriental). This 70 hectare property offers unbeatable conditions for growing this variety. Its nutrient-poor soil, covered with boulders, results in great varietal typicity, rich in aromas, with a pleasant, elegant structure.

We started picking these plots in mid-October. The grapes were harvested manually and transported to the winery in refrigerated vehicles. Alcoholic fermentation took place spontaneously. Malolactic fermentation concluded at the end of the year. In March 2013, the selected wines were put in barrels to start ageing separately: the Tempranillo for 36 months with six manual rackings, in American oak barrels averaging 4 years in age and the Garnacha for 30 months with five manual rackings, in barrels with two and three wines. The final blend was bottled in March 2016.

PRESENTATIONS



ANALYTICAL DATA

Alcohol Content	pH
14.5% Vol	3.61
Total Acidity	IPT
5.60 g/l	62

PAIRING

Roast lamb, red meats, barbecues, large game, spicy fish casseroles, smoked and aged cheeses.

TASTING NOTES

Outstandingly bright, lively and intense garnet red, with an incipient cherry red rim. The first nose is very intense, with spicy, balsamic and ripe fruit notes. After swirling, aromas of black pepper, sweet liquorice, nutmeg, coffee, vanilla and cinnamon make their appearance. Mouth full of flavours, with a pleasant acidity and balance, and very polished tannins that enhance the harmonious structure. Complex and elegant after-taste with spicy and balsamic hints. To enjoy right now, but with a long life ahead.