



2017

Tinto

50% Garnacha; 50% Tempranillo

<i>Winemaker</i>	Amador Escudero
<i>Wine Color</i>	Red
<i>Wine Type</i>	Still
<i>% Alcohol</i>	13.5
<i>RS (gm/l)</i>	2.4 g/l
<i>TA (g/L) /pH</i>	3.65
<i>Case Production</i>	12000

Tasting Notes

Appearance: Clean and bright ruby red with good cover.

Aroma: Fine and potent on the nose, with exotic notes of flowers and mature fruit and soft hints of the oak barrel.

Pallet: Well balanced, alive, ample and fresh aromas. Potent notes of red fruit and soft tannins.

Winemaker Notes

From the selection of the fruit until the bottling the wine everything is carefully pampered to obtain a wine that is young, fruity, lively, with a personality of its own. The grapes were crushed, destemmed and transferred to vitrified concrete tanks where fermentation took place at a temperature of 28°C with frequent pumping over for a better extraction of color, tannins and aromas. After the fermentation process, the wine was transferred to barrels where it aged for 4 months, obtaining its personality.