



## DESCRIPTION

Cherry red colour with nice pigment. Rich fruit aromas (blueberry jam) on the nose with fine notes indicative of a well-aged wine. The palate is silky, supple, and light.

## VINIFICATION

Type of fermentation: In stainless steel tanks under temperature control. In La Rioja, we cultivate Tempranillo vineyards on former grazing land. A remarkable place where a handful of shepherds once decided to abandon their trade and dedicate themselves to laying the foundations of traditional winegrowing in the area, resulting in wines which reflect the vitality of this exceptional enclave.

## UNIQUE SELLING POINTS

- It remains in contact with its fine lees for one month in concrete tanks and three months in American and French oak barrels, where it continues ageing for at least another 12 months.
- The Rioja DOCa appellation is one of Spain's most famous areas for vine growing and is full of potential since it allows the production of high-quality wines with unique personality and great ageing potential.
- It ages for at least six months in the bottle, refining the wine and making it velvety and silky.

## ADDITIONAL INFORMATION

Grape variety: Tempranillo

Country: Spain

Color: Red

Category: Wine

Flavor profile: Fruity,Rich,Full Bodied