

**THE 2016 HARVEST:** A mild winter with lower than usual rainfall. Abundant rain in spring and low temperatures delayed the budding of the vines.

The dry summer with high temperatures led to a delay in ripening, especially in the youngest vines and in those located on drier soils, but in older vineyards with deeper roots, ripening took place at the usual time, with medium-sized berries and a greater number of berries per cluster.

Nevertheless, the unbeatable weather conditions in September and October, together with the impeccable health of the crop, allowed for a correct ripening, albeit a little uneven, which meant that the harvest was very carefully studied by plot, taking longer than usual.

**The wines of the 2016 vintage. "Very good".**

They are reminiscent of those of the early 90s, which resulted in wines for cellaring with proven longevity and fresh, fruity young wines.

This is the winery's icon wine and due to its ageing in barrel and bottle it can be considered a very modern, fruity and lively "reserva", but with structure and strength.

- Variety: 100% Tempranillo.
- Vines around 60 years old.
- At an altitude of 860 metres above sea level.
- Harvest: Handpicked grapes in 14 kg. boxes and double selection on the table.
- Malolactic fermentation in oak barrels.
- Ageing: 14 months in new French oak barrels.
- Bottling: Without cold stabilisation.
- Limited production: maximum 20,600 bottles of 0.75 litres.
- Serving temperature: between 16 and 18°.
- Decanting is recommended due to its complexity.

## TASTING NOTES

- Intense cherry red, deep intensity, clean and bright.
- Perfumed, fresh and complex, it captivates with its balanced and elegant combination of aromas of blackberries, cherries, blueberries and violets. Fresh and balsamic touches of eucalyptus, pink and black pepper combined, harmonized with fine wood and vanilla sweets and a finish of tobacco leaf and cocoa.
- The palate is hypnotic, dense, fruity, with velvety tannins, subtle presence of well-integrated oak and a fresh finish. Its acidity is well balanced and very pleasant in the mouth. A recognizably great wine.

## FOOD PAIRING

- Toasted sesame oil, star anise, roasted red pepper, paprika, liquorice, red beetroot, rosemary, vanilla. Chocolate Bread. Dark chocolate alone or with spices, mint, eucalyptus. Burgos black pudding. Landjäger, Gyozas or dumplings.
- Large animals: cow, ox, horse, bison, reindeer, wild boar both roasted and stewed, as well as large and red birds: pheasant, woodcock, duck. Suckling lamb roasted in a wood-fired oven in Aranda de Duero.
- Red fish: Almadraba tuna, salmon, trout, king, viceroy, red mullet, red mullet, bream, octopus, scorpion fish. Seafood: red prawns from Denia, carabineros, large shrimps...
- Flavoured mushrooms and fungi: matsutake mushrooms, morels, boletus, white and black truffles.
- Complex cheeses with a lot of maturity and flavour.



**HYPNOTIC**

