

THE 2018 HARVEST: A cold and challenging winter with temperatures reaching -12°C. The spring started with rain and in June the warm weather began, providing ideal conditions for good fruit set, predicting a bountiful harvest. July was less hot, and September was very warm, with higher than usual temperatures in October. The harvest will be remembered as one of the longest and most uneven, due to a different evolution between vineyards. Beginning in mid-September in the case of the plants that had less grapes (the vineyards affected by frost and those of older age) and ending on 1st November in the case of vines with higher production, due to their larger than usual berry size.

The wines of the 2018 vintage. "Very good".

Expressive and rich range of colors from a visual point of view. Very frank and fruity nose. Mouth fresh, structured, with acidity and balanced. Long and fruity aftertaste, with a constant long-lasting finish.

Contemporary and trendy avant-garde.

It stands out from its immediate competitors due to its unbeatable quality/price ratio.

- Variety: 100% Tempranillo.
- Vines around 20 years old.
- Harvest: Manual in 14 kg. boxes and selected on the winery's own table.
- Winemaking: Stainless steel tanks. Malolactic fermentation in oak barrels.
- Ageing: 12 months in French oak until it reaches its optimum level of roundness.
- Bottling: Without cold stabilization.
- Serving temperature: Between 14 and 16°C
- Alcoholic strength: 14,5 % vol.
- Total acidity: 5,2 g/l.

TASTING NOTES

- Due to the 12 months spent in oak barrels, it can be seen as a "crianza" but fresher and fruitier.
- Intense clean and bright cherry red with violet tones.
- Fragrant: Aromas of blueberries, blackberries, black pepper, clove, cedar, tobacco, chocolate and violet caramel stand out.
- Dense, fruity palate, with good oak. Well-balanced acidity, food-friendly and easy to drink.

FOOD PAIRING

- Flavoured stews and mixtures with paprika (sweet, spicy or smoked).
- Soups or casseroles: garlic soups, beans, ramen, botillo, chorizos, sausages, morcones, sobrasadas.
- Pasta, rice dishes, risottos, and more complex stews such as saffron risotto with luganighe sausage (Switzerland). And potatoes such as potato omelette or Swiss rösti.
- Young animals: suckling lamb, kid, suckling pig, roasted or stewed veal. Barbecued ribs, tacos al pastor, cochinita pibil, hamburgers, (spicy or barbecue sauces). Curry sauces, tandoori chicken.
- Oily fish like salmon, red beetroot, chipotle, fungi and mushrooms.
- 50% chocolate and sauces containing chocolate or cocoa such as Mole Poblano.
- Cheeses with little ripening but with flavour: Raclettes, Fondues, Malakoff (fried cheese fritters).



TRENDY

