



Designation of Origin

D.O.Ca. Rioja

Vintage

2017

Ageing

12 months in American oak barrels (225 litres), rest in bottle.

Type of bottle

Personalised bordeaux bottle of 75 cl., bordeaux tradition
1,5 cl. y bordeaux 37,5.

Varietals

Tempranillo (95%), Graciano (3%) y Mazuelo (2%).

Winemaking

A manual pump-over is basic to ensure a gentle extraction.
15 to 18 days pass from vatting to pressing.



“ A sure bet for quality year after year, an attractive crianza; round, fresh, alive . Elaborated with Tempranillo grapes, complemented with a touch of Mazuelo and Graciano. ”

Cesar Muñoz. Enólogo.

Tasting Note

Colour: Cherry.

Aroma: Predominance of fruit - sloe, black plum - in perfect harmony with hints of oak barrel ageing and notes of spices.

Palate: Full, vibrant, fresh and balanced.

Analysis

Graduation: 14% vol.

Free SO₂ : 16 mg/l.

Total SO₂ : 75 mg/l.

Total acidity : 5,19 g/l (a.s.).

Volatile acidity : 0,68 g/l (a.a.).

Residual sugar : 1,9 g/l.