



Intense and shiny cherry -red colour . On the nose it blooms pleasant ripe red fruit aromas, sweet spices (liquorice). It has very elegant and integrated wooden notes that do not cover its intense fruitiness . It is well-balanced , fresh , with elegant soft tannins and a good acidity . Long and very well structured .

Type	barrel aged red wine D.O. YECLA
Varieties	100 % Monastrell
Ageing	6 months in oak barrels (80% French – 20% American)
Height & orientation	750 m / North - South
Type of soil	limestone
Average age of vines	+50 years old
Planting density	1600vines / ha
Kind of pruning	Short . Bush trained vines
Yield	2-4000 kg / ha
Harvest	September 2017
Fermentation & maceration	fermentation for 8 -10 days
Fermenting temperature	24 - 26 °C
Malolactic fermentation	in stainless steel tanks
Stabilization	no
Suitable for vegans	yes

Alcohol 14%

Ph 3.69

Residual Sugar 3.3 gr/l

Total Acidity in Tartaric 5.2 gr/l

Total SO2 95 mg /l

Tasting Tips:

Serve at 16 -17 °C

Pair with lamb , meat stews , grilled meats in general, spiced food (Mexican). Cured cheeses , assorted tapas.

