



Subtlety, elegance, finesse, delicacy. Silk.

HARVEST

Winter water reserves enabled the grapes to reach the end of the cycle in a balanced condition, despite significant heat and drought during the summer. Rain in mid September slowed down grape ripening, resulting in good alcoholic and phenolic balance. It was a decisive turning point, producing a high-quality vintage as, after that, we enjoyed favourable weather that made this Gran Reserva possible.

VINEYARD, GRAPES & AGEING

Tempranillo (90%) from vines over 60 years old planted in Briñas, Labastida and Villalba, and Graciano (10%) from our Montecillo vineyard in the municipality of Fuenmayor.

The grapes were collected in boxes and transported to the winery in refrigerated vehicles to preserve all their integrity. After gentle destemming and crushing, the musts were put in stainless steel tanks where they underwent alcoholic fermentation at a controlled temperature. In April 2010, the wine was transferred to 4-year-old American oak barrels (made in-house). During ageing, the wine was racked every six months using traditional barrel-to-barrel methods. The final blend was bottled in November 2014.

PRESENTATIONS



ANALYTICAL DATA

Alcohol Content	pH
13.5% Vol	3.55
Total Acidity	IPT
5.90 g/l	56

PAIRING

Main dishes, all kind of meats and stews. Chocolate desserts.

TASTING NOTES

Outstandingly intense cherry-red; clean and bright. The nose reveals a bouquet of great aromatic complexity, with balsamic notes of vanilla, toasted caramel, mint chocolate, tea leaves and cinnamon that gives way to elegant notes of stewed fruits and prunes. Creamy, well-balanced mouthfeel, with a harmonious freshness and smooth, well-tamed tannins that leave an elegant, complex finish.