

TINTO PONTAC DE PORTILES 2014



GRAPE VARIETIES:

90% Tempranillo y 10% Garnacha

GRADE:

15% vol

TYPE OF SOIL:

Limestone with iron influence

COLOUR:

Cherry to Violet colour of great intensity

AROMA:

Aromas of ripe black fruit with integrated fine oak, with nuances of violets, jasmine, cloves, pepper & vanilla.

Secondary complex aromas of high roast coffee, toffee, menthol, earthy scrub land & leather

PALATE:

Powerful yet elegant, very well structured with depth where the same black fruit characteristics are evident as on the nose, enhanced by chocolate, toffee & coffee flavours. It has a very long silky finish and a long cellar ageing potential

KNOW THIS WINE BETTER

- + Grapes sourced from The Portiles centenarian single vineyard slope, found in the defined "Golden Mile" of Rioja Alavesa.
- + Meticulous Micro-vinification with use of indigenous yeast, in 500 to 600 litre barrels called Bocoyes with absolute control of all the elaboration parameters.
- + Aged in new French barrells, that are specially selected after innumerable tests, 2 Radoux blend, Demptos & Berthomieu, for almost 20 months.
- + Fine-tuned in bottle so that it obtains a pure concentration of aromas and flavours with an absolute integration of all the components.