



TINTO PONTAC 2015



GRAPE VARIETIES:

95% Tempranillo y 5% Graciano

GRADE:

15% vol

TYPE OF SOIL:

Limestone with iron influence

COLOUR:

Deep cherry red.

AROMA:

Jammy notes, ripe fruit and black pepper with balsamic notes. Perfect balance between the oak and fruit, highlighting its elegant tannins.

PALATE:

Powerful, fresh, full-bodied and fantastic structure. Very fruity with elegant and subtlety tannins. Long, persistent and structured with high potential for cellar ageing.

KNOW THIS WINE BETTER

- + Grapes sourced from a 97 year old single vineyard. The age of the vineyard and strict viticulture techniques result to an average of only 1.2 kilos of grapes per vine.
- + Hand harvest in 15 kg boxes and selection table.
- + Fermentation in a small oak tank.
- + Ageing in high quality new French oak barrels customized exclusively for B. Luis Alegre for 21 months.
- + Light fining and it rests in bottle to reach its fullness.