



BARRICA / 9 MONTHS / 2019



GRAPE VARIETIES:

Classic production with destemmed, partially crushed grapes.

GRADE:

14.5% vol

TYPE OF SOIL:

Clayey

COLOUR:

It offers our eyes a clear, bright cherry color.

AROMA:

On the nose, an intense aroma of flowers and wild berries, united with creamy and vanilla touches, specific to its aging in wood.

PALATE:

The mid-palate is broad, elegant, persistent and velvety.

KNOW THIS WINE BETTER

- + Grapes from our own vineyards (up to 20 years old).
- + Traditional winemaking process with destemmed grapes. Thorough control and follow-up of the maceration and fermentation temperature, parameters and phenolic compounds.
- + Malolactic fermentation in stainless steel tank around 20-22°C.
- + Aged 9 months in French oak with afterwards a minimum bottle ageing of 3 months before releasing the wine.
- + Attractive bright cherry colour.
- + Intense oral aromas harmoniously combined with wild red fruit together with lactic and vanilla hints coming through. Round, elegant and big mouthfeel with a lingering finish.