

Reserva Finca la Mina 2019



GRAPE VARIETIES:

100% Tempranillo

GRADE:

15% vol

TYPE OF SOIL:

Deep sandy-loam soils with limestone content

COLOUR:

Very bright, deep cherry-red

AROMA:

Complex and elegant, with predominating stewed red fruit, and ripe dark fruit; balsamic, spicy and smoky. Rich in tertiary aromas. A wine with a bouquet

PALATE:

Silky entry, with interesting, long-lasting, ripe tannins. Very pleasant velvety, balsamic and ripe fruit sensations. Looking forward to long life

KNOW THIS WINE BETTER

This wine is not made every year, only with exceptional vintages that can guarantee high potential and the qualities needed for long barrel- and bottle-ageing.