

VOLVER 4 MESES

100% Tempranillo

Wine from La Tierra de Castilla

Vintage: Scarce rainfall and high temperatures in the last phase of ripening of the grape, contrary to forecasts, delayed the harvest thanks to the marked difference in temperature due to the altitude of the vineyard, leading to slow ripening which resulted in good acidity and fruit.

Vineyard: Rigorous selection from the best vineyards of our Finca las Cruces with an average age of between 30 and 40 years, situated in one of the best regions of Castilla La Mancha where they reach altitudes of 700 metres. Sandy soil, poor organic content and rich in lime and chalk. At a depth of one metre we find red clay.

Production: Control of ripeness. Hand-picking selects the best bunches. After a gentle pressing, the grape ferments in open tanks and macerates at a controlled temperature of 28 degrees. Malolactic fermentation in new French oak barrels and aging for 4 months.

Analysis: Brilliant cherry colour. Intense aromas of fresh ripe fruit, with spicy notes, accompanied by subtle aromas of toast and smoke. In the mouth it is fresh and sweet, elegant, persistent and well-balanced.

Accompaniment: pastas with light sauces, cured meats, mild cheeses, rice dishes.

