



Silk

Wine type: Red

Variety: 100% MENCIA

Characteristics of the vineyard: 50-year-old vines, slopes between 500-600m of altitude, with a yield of 7,000kg / ht
Harvest: mid-September, manual collection in 15 kg boxes

Elaboration: cold maceration for 24 hours, fermentation for 12 days and aging on lees in French oak barrels for 8 months.

Production: 30.000 bottles

Bottle type: Burgundy

Alcohol by volume : 13,5°

Box type: 6 bottles

1200 x 800 mm palet : 88 cases / 6 bottles

1200 x 1000 mm palet : 120 cases / 6 bottles

TASTING NOTES

Intense cherry red colour with a deep layer and purple edges.

Aromatically, you can see the balance between fruity notes and those from the ageing in French oak, leaving aromas such as chocolate, currants, vanilla, liquorice.

In the mouth it is a wine that has a silky and round mid palate but marked by the elegant tannin that shows a complex retronasal that shows candor.

87 points Guía Peñín (2017-2018)