



velvet

Wine type: Red

Variety: 100% MENCIA

Characteristics of the vineyard: 60-year-old vines, slopes between 700m of altitude, with a yield of 5,000kg / ht
Harvest: mid-September, manual collection in 15 kg boxes

Elaboration: 24-hour cold maceration, fermentation in wooden vats for 18 days and aging on lees in French oak barrels for 12 months.

Production: 1.500 bottles

Bottle type: Burgundy

Alcohol by volume : 14°

Box type: 6 bottles

1200 x 800 mm palet : 80 cases / 6 bottles

1200 x 1000 mm palet : 120 cases / 6 bottles

TASTING NOTES

Intense garnet colour with a high robe.

Complex, elegant and very concentrated nose, where red fruits and ripe black fruits stand out.

It is a complex, elegant and velvety wine, highlighting its mineral, balsamic character and with some roasted nuances.

90 points Guía Peñín (2017)