

TEMPRANILLO

CLONE 770

Blend of 3 varieties from their respective region of origin

Tempranillo; clone 770: 55%

Graciano; clone 01.1: 32%

Garnacha; clone 05.1: 13%

ACTUAL VINTAGE: 2018

FERMENTATION: Each variety separately

BLEND: Made during spring season and subsequently finishes aging in the barrel

AGING: Individually in the first phase: 15 months, 100% American oak

BOTTLING: April 2022

PRODUCTION: 5685 bottles

APPEARANCE: Medium hue, clean and brilliant ruby color with a slight tawny rim

AROMA: Black fruits prevail; prunes, black cherry, dried figs and raspberry marmalade. Hints of fresh dill and tobacco leaf. Black tea and vanilla notes stands out as evolves

TASTE: Bold with a structured body. Great harmony between the astringency and acidity. Mid aftertaste along round tannins and a fruity aftertaste that reveals the aromatic profile of the wine in mouth

PAIRING: Its structured tannins and aromatic profile leads us to pair it with fats and herbed elements; game meat, lamb's rack, roasted vegetables or spanish sausage. Tomato-based sauces are welcomed and so is the traditional Mexican food like enchiladas

