



GRAPE VARIETIES

Merlot 50%, Tempranillo 30%, Syrah 10%, Cabernet Sauvignon 10%.

VINEYARD CHARACTERISTICS

The estate is divided into separate vineyards. The grapes for this wine are from the Finca Torresa-les vineyard.

Vines are trained on wires using a trellised system at a height of 1.8m and are pruned to leave a single spur, this form of pruning is known as 'unilateral cordon de royat'. There are 4115 vines per ha. producing 1.3kg of fruit per plant.

VINTAGE

1st, 2nd, 3rd and 4th weeks in September.

WINEMAKING

Traditional fermentation at a temperature of less than 25°C following a maceration of 8 days in stainless steel tanks. The Tempranillo goes through carbonic maceration. Once the desired objectives have been reached the tanks are bled and the pulp is pressed.

Following the malolactic fermentation the four varietals are blended together.

AGEING

Aged on lees for three months with a daily 'bâtonnage', or stirring.

TASTING NOTE

COLOUR

Bright cherry red with violet tones.

AROMA

Pronounced red berry and floral aromas.

TASTE

Smooth, rich fruit flavour, well balanced with a long finish.

ALC.: 13,5% vol.

IDEALLY SERVED AT A TEMPERATURE OF 18°

PRESENTATION: Bordeaux Reserve Bottle