



LAST VINTAGE AWARDS



VARIETALES TINTO 2023

D.O.P. SOMONTANO

"A wine with a Mediterranean character:
freshness and vitality."



VARIETIES

Syrah, Garnacha and Tempranillo.



TASTING NOTES

COLOR: Ruby with violet hues, notable for its brilliance.

NOSE: Intense aromas of red and black fruits, combined with floral notes and toasty, balsamic background that adds complexity.

PALATE: Smooth, well-integrated tannins. This wine offers a fresh profile and a round finish that make it highly enjoyable and suitable for any occasion.

PAIRING: Cured meats, pasta with sauce and grilled meats.

SERVICE TEMPERATURE: 14°C - 16°C.



VINEYARD CHARACTERISTICS

Each grape variety is from a different vineyard: Syrah is grown at Finca Montesa; Garnacha is cultivated at higher altitudes in Finca de Güel; and Tempranillo comes from Finca Torresalas, which surrounds the winery.



HARVEST AND WINEMAKING

Mechanical night harvest, carried out between the second and third week of September. Each vineyard parcel is harvested and vinified separately to preserve the unique identity of each variety. A cold pre-fermentation maceration is performed for 72 hours, followed by fermentation at a controlled temperature between 24°C and 26°C.

Each variety is aged separately for 8 months on the lees: Syrah in French oak barrels, Garnacha in concrete tanks, and Tempranillo in large French oak vats. After the maturation period, the final blend is made, and the wine undergoes a minimum of 4 months of bottle ageing before release.



◆ PACKAGING AND LOGISTICS



Bottle: Black conical

Bottle EAN: 8437015144023

- Bottle weight: 1,310 kg.
- Cork type: Neutrocork / Spi

Case EAN (6 bottles): 18437015144020

- Case dimensions: 25,5 x 31 x 17 cm.
- Case weight: 8,1 kg.
- Cases per pallet: 105 cases
- Bottles per pallet: 630 bottles
- Euro pallet: 80 x 120 x 159 cm.
- Pallet weight: 850,5 kg.

ANALYSIS

Alcohol: 14% • Acidity g/l: 5,31 • Residual sugar g/l: 2,00
Relative density: 0,9900 • PH: 3,64

CONTAINS SULPHITES

PRODUCT OF SPAIN

① NUTRITIONAL / INGREDIENTS

E (100 ml) = 364 KJ / 88 Kcal



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