

CATEGORY AND VINTAGE: Red 2005

GRAPE VARIETIES: 60% Graciano and 40% Tempranillo

WINE MAKING: The grapes were harvested in the second half of September and the first half of October, when they attained optimum phenolic ripeness. Grapes were selected from the best plots to make this wine. Fermentation took place in stainless steel tanks at a temperature of 25-28 °C, with automated pumpover control to ensure that aromatic and colour compounds were extracted.

WOOD: Twelve months in American and French oak barrels.

BOTTLE: Twelve months in bottle.

COLOUR: Deep, bright, dark-cherry red, with a ruby rim.

AROMA: Great aromatic complexity and intensity. Outstanding notes of red and dark berries, chocolate and cream, together with toasty and balsamic notes, all of these well-integrated by their passage through barrels.

MOUTH: Tasty in the mouth; well-structured and powerful. The tannins are noble and mature, and the wine has is full bodied, providing a very full mouthfeel. Jammy notes with toasty and cocoa hints.

AFTERTASTE: Long and well-balanced, with significant body. Notes of ripe red fruit jam and balsamic hints from the oak.

PAIRING SUGGESTIONS: Red meats, game and cured cheeses.

ESTIMATED OPTIMAL DRINKING TIME: Five years.

RECOMMENDED KEEPING TEMPERATURE: 13 °C.

RECOMMENDED SERVING TEMPERATURE: 16-18 °C

