

JARRARTE 2016

Carbonic Maceration Tinto

100% Tempranillo

Soils: Calcareous Clay and Gravel.

Yield: 4.500 Kg./ Hra.

Elaborated in open concrete tanks, following the traditional method of whole cluster. A differentiation by soils is established and as a result, different plots are used in the resulting wines throughout the year.

TASTING NOTES

Clean and bright. Medium – high intensity of color.

Purple color with violet rim.

Primary aromas, ripe fruit with a touch of licorice and floral scents with a light herbaceous and enveloping feel. Fruity feeling of black fruit with a mineral touch.

On the palate it has a dry, dense and structured start.

Cool and balanced palate with a lasting sensation, fresh and balanced again.

Two aromas appear retronasally: licorice root and floral, pink, flowers of the almond tree and mineral notes. Long finish. Feelings of freshness and aromas of ripe fruit remain in the mouth.

