



SABINARES EL TEMIDO 2012

"Recovered small plots of old vineyards, mostly Tempranillo, also Mencía, Grenache and other traditional varieties unknown at the time, all located in the natural surroundings of the Sabinares del Arlanza."

HARVEST 2012

After the harvest, the fermentation took place in open containers with punching down taking place daily. Subsequently the wine was aged in barrel for 12 months. The result is a powerful wine, but without harshness, rich, fruity, mineral... a faithful reflection of the land from which it comes.

Production: 3,715 bottles