



## VENDIMIA SELECCIONADA 2015

**VINEYARDS:** Tempranillo (50%) and Garnacha (50%) grapes from 30 year old vines planted, in the hills of the Ebro river Valley. Tempranillo vineyards are in the high foot hills of the Sierra Cantabria, and the Garnacha ones in the Najerilla river Valley, at the foot hills of the Sierra de la Demanda.

**HARVEST:** Hand picked and harvested in 200 kg crates. Handsorted at the winery.

**WINEMAKING:** 3 days of cold prefermentative maceration, followed by fermentation in coneshaped temperature controlled stainless steel vats, with daily remontages and delestage. Malolactic fermentation in new French oak barriques, in which it further aged for 5 months.

**SOIL:** Ochre lime stone-clayish soils for the Tempranillo and red colored ferric-clayish soils of the Garnacha vineyards.

**TASTING NOTES:** Deep cherry red colored. Notes of freshly crashed grapes, raspberry, the red strawberry fruit of the Garnacha with lactic and toasted notes that result in a fresh and fruit driven wine. Good body, gentle in the palate, with silky tannins and a good acidity that pushes its freshness. Long, red fruit wrapped, aftertaste.

**ANALITICAL  
PARAMETERS:** Alcohol: 14.2%  
Ph: 3.65  
Residual sugar: 1.2 g/l.

**No. OF BOTTLES:** 35,000

