

FAGUS 2019



GRAPE VARIETIES

100% Garnacha.

SOIL

Grapes are selected from old and rain fed vineyards, located on slate and clay-ferrous soils.

VINIFICATION

Traditional method.

Fermented at 28°C with temperature control. Maceration in contact with the skin throughout two weeks. After the alcoholic fermentation we control the malolactic fermentation in French oak.

After the malolactic fermentation, we proceed to the decanting and pass the wine to new French oak in contact with its own skin. After this ageing we make a selection of the best oaks, the coupage of them and we proceed to the bottling. The average stay of the wine in barrels is 8-9 months.



TASTING NOTES.

Intense cherry red colour with ruby hues. Very clean and brilliant. Powerful but elegant aroma with very mature red fruit qualities, with spicy and vanilla notes afforded by the "crianza" in French oak casks. Perfectly balanced with a good volume, on the palate it's generous, harmonious and sumptuous, filled with red fruits and soft, sweet tannins from the French oak barrels.