

SIERRA CANTABRIA SELECCION



GRAPE VARIETIES

100% Tempranillo

SOIL

At the foothills of the Sierra de Cantabria, the calcareous clay soil is excellent for obtaining high quality wines.

VINIFICATION

Fermented with selected yeast (*Saccharomyces bayanus*). Temperature control 27° C (79°F). Polyphenol and tannins extraction daily controlled. During fermentation (8 days) with two pump-overs daily. After alcoholic fermentation, an extended maceration of 14 days with reduced frequency of pump-overs to avoid the extraction of bitter characters. Cold stabilised followed by 6 months in American and French Oak barrels (age of the barrels: maximum 3-wines per barrel).



TASTING NOTES.

Ruby red with light violet in the edges of the glass. Aromatic red fruits (raspberries, blackberries) of nice intensity, coffee, toasted notes and vanilla. Well structured, balanced tannins-alcohol-acidity, fresh mature fruit in perfect conjunction with the characteristics of aging (spices, toasted coffee and noble wood). The finish leaves a pleasant memory of lightly toasted notes.