

El Camino



Type

Oak aged red.

The vineyards

We have selected plots between 450 and 600 metres in altitude, where we achieve excellent maturity without losing the freshness.

The varieties

Grenache, Shiraz and Tempranillo.

A few technical notes

Each of the varieties undergo separate cold soaking for at least 5 days. The fermentation temperature is then kept below 25°C to avoid a high tannin concentration. Malolactic fermentation, partly in stainless steel and partly in oak.

Ageing and finishing

The wine is kept in oak barrels on its finest lees for 3 months, maintaining the wine's character.

Temperature

Ideal serving temperature: between 15 y 17° C.

Description

Suggestive violet hues within a medium-high level. Predominance of black fruit with a very slight toasted flavour adding a touch of nuttiness. Smooth but full flavoured, with a lingering sweet and at the same time fresh aftertaste.

Best before

5 years

Gastronomic note

A versatile wine thanks to its balanced character, which ensures it does not "take over" the flavour of foods. Highly recommended with rice, pulse dishes, mushrooms, cold meat, poultry and red meat.