

# La Fuente



## Type

Red Crianza

## The vineyards

Cabernet Sauvignon vineyards on red loamy soils and Tempranillo vineyards on grey loams from sandstone. Vineyards facing in different directions in the Valley of Nekeas, combining to make for a complex wine. Slow, low-yielding vines to produce grapes that ripen slowly but properly.

## The varieties

Cabernet Sauvignon  
Tempranillo

## A few technical notes

The two varieties are produced separately. Cold maceration for at least 5 days. Average total maceration: 25 days. Malolactic fermentation in stainless-steel vat/barrel (50:50).

## Ageing

Between 12 and 14 months in French-oak barrels. Unfined, unfiltered wine aged in barrels with frequent racking. Kept in the bottle cellar for at least one year.

## Blending and fining

Blending takes place after 6 months of initial ageing. The rest of the ageing process takes place with the wine assembled. Slightly fined, no cold stabilisation, cellulose filtered.

## Temperature

Ideal serving temperature: between 16°C and 18°C.

## Tasting notes

Distinguished ruby colour with purple hues. Extremely intense, balanced red with tempting aromas and flavours of blackcurrant, blackberry, liquorice and toast, all framed by well-integrated tannins. Rounded and surprisingly long, with a succulent finish.

## Best consumed

This wine combines great vitality with both gravity and elegance during its first 3 years. After that, its calm and composure are there to be enjoyed.

## Gastronomic notes

Red and/or fatty meats, grilled or stewed. Well-seasoned pulses. Wonderful with products rich in gelatine (tripe Madrid-style, lamb's and pig's feet, pig's ears, etc.).

