

Red



Type

Young red

The vineyards

We chose the vineyards on the north-facing slopes of the Valley of Nekeas in order to provide the freshness and fruitiness best suited to this type of wine.

The varieties

Tempranillo

Merlot

A few technical notes

The two varieties are elaborated separately unless weather conditions at harvest time allow us the luxury of making them together. Cold maceration for at least 5 days, followed by at least 10 more at fermentation temperature, which never exceeds 28°C. Malolactic fermentation.

Temperature

Ideal serving temperature: between 14°C and 16° C. Serve at 12°C in the summer.

Tasting notes

Marvellously sweet, smooth and explosive. Aromas and flavours of berries and cherries. Good structure, wonderfully pure and with a round, fresh finish.

Best consumed

The colours of youth and the wine's excellent fruit are there to be enjoyed in the first two years. After that, the wine initiates a long, calm ageing process in which it mellows without losing any of its liveliness.

Gastronomic notes

Excellent with traditional "tapas" (fried delicacies, peppers, potato omelette, etc.). Stewed white meat and pulses with vegetables.