

FINCA MONTEVIEJO 2019

Comments:

Made from grapes from a single vineyard planted more than 70 years ago with the Tempranillo 95%, Graciano and Garnacha varieties.

Days before harvesting, we make a careful selection on each vine plant, removing damaged and under ripe clusters so that only the best grapes remain. Because of the age of the vines and the selection made, annual production is no more than 2.500 Kg/Ha.

Vinification & Ageing:

Cold prefermentative maceration, followed by fermentation at a controlled temperature and long subsequent maceration to extract tannins and color.

Aged for 24 months in casks made of oak from the Allier and Vosges regions by the most prestigious French barrel makers and afterwards, in 5,000-litre capacity French-oak vats for 12 months.

Tasting notes:

- **COLOUR:** Double robe. Deep, clear colour, powerful, with violet hues around the rim of the glass.
- **AROMA:** With the glass still, clean, mineral earth nuances appear, with toasted aromas accompanied by dark cocoa and underlying white pepper. When swirled, an explosion of aromas of undergrowth, dry leaves and spices appears, with toasted notes and custard, accompanied by reminders of juicy black plums.
- **MOUTH:** In the attack, it enters powerfully, but very refined. Creamy sensations as it passes through the mouth with the flavours already detected on the nose, with jammy fruit and woodland herbs, unctuous and mouth-filling. The aftertaste is elegant and creamy, with complex, slightly mineral flavours.

