

VALSERRANO FINCA MONTEVIEJO 2010

Comments:

A single vineyard wine made from grapes from vines of the Tempranillo 95%, Graciano and Garnacha varieties planted over 60 years ago.

A few days before harvesting, a strict selection process is carried out on the vines, removing by hand damaged and under-ripened clusters so that only the best grapes remain. Due to the age of the vines and this selection process, annual yield does not exceed 3,000/3,500 Kg/Ha.

Thanks to the favourable climate conditions during the year and moderate yields, this vintage received an "EXCELLENT" rating from the control Board of the DOC Rioja.

Vinification and ageing:

Cold maceration prior to fermentation, followed by fermentation at a controlled temperature and long maceration afterwards to extract tannins and colour.

Aged for two years in new Allier and Vosges oak from the most prestigious French barrel makers. Bottled in April 2013.

Tasting notes:

- **COLOUR:** Deep cherry-red colour with bluish glints of youthfulness at the rim of the glass..
- **AROMA:** Intense nose before swirling in the glass, with the appearance of cedar nuances and hints of graphite, peat ... After swirling expressive aromas of cranberries, cherries and cocoa appear with aromas of toasted wood, incense and wax coming through.
- **MOUTH:** A fresh and youthful attack. As it passes through the mouth cavity well-integrated tannins appear, with a balanced acidity which intensifies the fresh sensations and reminders of fruit. A long, tasty finish with a certain touch of minerals.

A wine which can be enjoyed now or laid down. Best drunk at a temperature of 16°-18°C

