

VALSERRANO FINCA MONTEVIEJO 2011

Comments:

Made from grapes from a single vineyard planted over 60 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 3,000- 3,500 Kg/Ha.

Thanks to the favorable weather during the year and moderate yields, the DOCa Rioja classified this vintage as EXCELLENT.

Vinification and ageing:

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

Aged for 17 months in new Allier and Vosges oak casks from the most prestigious French cooperages. Bottled in September 2013.

Tasting notes:

- **COLOUR:** Intense, deep garnet-red colour with little sign of evolution.
- **AROMA:** With the glass at rest, mineral aromas of china ink, stone and terroir. When you swirl the glass reminders of graphite, prunes, sweet liquorice, toast...-
- **MOUTH:** Silky smooth attack. Full, meaty mouth-feel with persistent, very elegant tannins. Sweet black-fruit flavours. Reminders of minerals and spices, pipe tobacco, cedar... Flavoursome, persistent aftertaste.

Wine suitable for drinking now or laying down. Recommended temperature: 16°-18°C

