

VALSERRANO FINCA MONTEVIEJO 2012

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.

Vinification and 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 new Allier and Vosges oak casks from the most prestigious French cooperages. Bottled in September 2015.

Tasting notes:

- **COLOUR:** Garnet-red colour, with lots of depth and bluish glints around the rim of the glass.
- **AROMA:** Holding the glass still you immediately find red-berry fruits like redcurrants, cranberries, blackberries, etc. When the wine is swirled in the glass these aromas are heightened and complemented by aromas of jammy and liqueur fruit, accompanied by underlying noble wood nuances such as cedar which give the wine greater complexity.
- **MOUTH:** An unctuous attack. On the palate fresh tannins balance the acidity harmoniously, with a bouquet made up of notes of fruit and lactic, mineral and spicy nuances coming through, with reminders of pipe tobacco and cedar wood. A pleasant, long, lingering aftertaste.

This wine can be enjoyed now or laid down to mature. Best served at a temperature of 16°-18° C.

