

NICO by VALSERRANO 2016

Comments:

A personal selection from the best wines of the Excellent 2016 harvest, made by the Bodega's winemaker, Jaime de Simón, to celebrate the sixth birthday of his first son, the first member of the sixth generation of the family.

Made using 90% Tempranillo and 10% Graciano, sourced from old, low-yielding vines.

Vinification & Ageing:

Cold maceration prior to fermentation, the latter with the grapes own yeast, and further long maceration after fermentation to extract tannin and colour.

Aged for 14 months in casks made of oak from different sources and made by the most prestigious coopers.

Bottled March 2018. It needs more time in the bottle to reach its full expression.

Tasting notes:

- **COLOUR:** Very deep garnet red colour with very little evolution.
- **AROMA:** With the glass held still, mineral, slate, graphite aromas, dry earth, hay... After swirling the wine in the glass, noble wood aromas of cedar, sandalwood, cigar box, with peaty undertones....
- **MOUTH:** Initially it tickles your taste buds with its creaminess, and a powerful, smooth, spicy attack. The mouth feel reveals its backbone and tannins, present, but sweet and pleasant. Reminders of sandalwood, minerals and a lovely, powerful, full, meaty finish.

It needs to be left in the bottle for a few months to be able to enjoy better its full range of expression.

