

## VALSERRANO FINCA MONTEVIEJO 2014

### Comments:

Made from grapes from a single vineyard planted almost 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 3.000-3.500 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 18 months in new Allier and Vosges oak casks from the most prestigious French cooperages. Bottled in September 2016.

### Tasting notes:

- **COLOUR:** Deep garnet red with purplish hues around the edge of the glass.
- **AROMA:** With the glass still, aromas of nutmeg, vanilla custard and fresh tea leaves. When the wine is swilled around the glass, these aromas are heightened and new nuances appear with sweet dried fruit such as figs and apricots, as well as reminders of the custard.
- **MOUTH:** Pleasant, smooth, slightly mineral attack. A creamy-smooth mouth feel, full-bodied, with sweet tannins and spices and an appearance of candied fruit (cherry and plum). Warm, elegant, Mediterranean aftertaste.

