

VALSERRANO FINCA MONTEVIEJO 2016

Comments:

Made from grapes from a single vineyard planted more than 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 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 2018.

Tasting notes:

- **COLOUR:** Dark cherry red with intense depth of colour denoting little evolution, with a distinguished "cardinal" purple shade around the rim of the glass.
- **AROMA:** With the glass still, subtle aromas with lactic nuances, red-berry fruit, cranberries and redcurrants, over hints of cinnamon, ripe. When swirled in the glass, the wine opens up to reveal hints of fresh grape skin, plum jam and blackberries, with reminders of a vineyard on a misty evening.
- **MOUTH:** A fresh attack, with a bit of tightness created by tannins full of fresh and phenolic tannins recalling the skins of fresh grapes. In the retronasal sensation, these tannins make it long, fresh and persistent. It will continue to gain in intensity and complexity during its bottle-ageing time.

