

VALSERRANO FINCA MONTEVIEJO 2017

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 26 months in new Allier and Vosges oak casks from the most prestigious French cooperages.

Tasting notes:

- **COLOUR:** Attractive dark cherry colour with little sign of evolution.
- **AROMA:** With the glass still, dark fruit nuances such as blackberries, blueberries, blackcurrants and even a hint of nutmeg. When swirled, reminders of graphite, ink and cocoa appear, as well as dried fruit and some lactic notes.
- **MOUTH:** A meaty attack, with fine, clean, ripe, well-integrated tannins. As it crosses the palate, the mineral notes reappear with wild berries and a sensation of freshness. In the aftertaste, these tannins make it long, fresh and lingering. It will continue to gain in intensity and complexity with some bottle-ageing time.

