

FINCA MONTEVIEJO 2018

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 2.500 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 24 months in new Allier and Vosges oak casks from the most prestigious French cooperages.

Tasting notes:

- **COLOUR:** A lovely cherry colour with medium depth, little sign of evolution and a bright sheen with ruby glints.
- **AROMA:** With the glass still, intense, with lactic nuances, yoghurt with Atlantic-climate fruits such as blueberries and blackberries..., all wrapped up in a reminder of patisserie cream. When swirled hints of fresh pipe tobacco and black tea appear, with notes of exotic wood and a fine aroma of lavender and scrubland herbs.
- **MOUTH:** An unctuous, mouth-filling attack. As it passes over the palate fresh, but well-rounded tannins appear recalling flavours of black tea, as in the nose. The aftertaste is elegant, fine and lengthy, with complex, slightly mineral flavours.

With more bottle time it will continue to grow in intensity and complexity.

