

T^m 2019



VINEYARDS

100% Tinta del País from two exclusive vineyards that are between 80 to 100 years old, located in Anguix and La Horra at 1000 meters altitude.

HARVEST

Winter was mild, spring was rainy with delayed sprouting, and summer was dry and hot. The high temperatures in June were advantageous to flowering while September temperatures and the existing spring water reserves in the soil allowed optimal maturation. Autumn was also dry, which allowed the harvest to extend through October 2019.

WINEMAKING

It is harvested manually in small boxes, meticulously selecting the best bunches already in the vineyard. Strain by strain. This selection is repeated when the grapes arrive at the winery. Fermentation in a small tank specially designed for this wine.

The wine was aged for 20 months in a special series of French oak barrels that were tasted month after month by Fernando and Pedro.

TASTING NOTES

Very high intensity of purple color tones. On the nose, it stands out for its great concentration and aromatic complexity, with notes of very ripe red fruit and subtle hints of tea, coffee and roasted / smoked flavors.

In the mouth, it is structured, complex and silky smooth, with a long finish. It is a dinner or after-dinner wine that should be allowed to evolve in your glass.

SERVING SUGGESTION

We recommend opening the bottle and allowing it to aerate for 15 minutes before drinking it. Pairs perfectly with large game dishes, red meats, fatty fish, foie, cold cuts, cheeses and also with dark chocolate desserts.

DATA

ABV:: 15% vol.

Vintage Rating by the Regulatory Council: Excellent.

Production: 3,407 bottles of 75 cl.

**Tim
Atkin** MW

92
POINTS