



2017 Tempranillo Crianza

Tempranillo is world-renowned for combining its fruit spectacularly well with the aromas of oak. Crianza means a wine that has matured in oak barrels and then also in bottle before its release. This wine is ready to be drunk but will also improve if stored horizontally.

Product data:

Varieties	100% Tempranillo
Vintage	2017
Type	Dry
Alcohol	14,5% abv
Bottle Size	750 ml
Source	Ribera del Duero

Winemaking

The fruit was picked and delivered to the winery in minutes where it underwent a tumultuous fermentation at 25°C for 10 days. This was followed by a malolactic fermentation in stainless steel tanks of 15-20 days. It then spent 12 months in 225 liter barriques of mainly new oak, 90% American and the rest French.

Harvest details

Although 2017 was considered a complex year, ideal autumn conditions led to a very good harvest in our vineyard with healthy grapes delivered for fermentation.

Tasting notes

Our Crianza spent 12 months in bottle before its release, thus enhancing the roundness and balance of its fruit, soft tannins and fresh acidity. Its aroma of soft red berries and summer fruit is corroborated precisely in the mouth, leading to a clean, lingering aftertaste.

Food pairings

This wine enhances hearty rice dishes including full-bore paellas, rich pasta and is perfect with barbecued, roast, fried or chargrilled chicken dishes and mature cheeses.



2018 Tempranillo Barrica

Our Barrica is the perfect starting point for a journey of discovery into the special magic that occurs when wine made from the Tempranillo grape combines with the aromas of oak. Barrica in Spanish means a 225-liter barrel.

Product data:

Varieties	100% Tempranillo
Vintage	2018
Type	Dry
Alcohol	14% abv
Bottle Size	750 ml
Source	Ribera del Duero

Winemaking

All the grapes for this wine were harvested from medium-age vines in our single vineyard estate immediately adjacent to the winery. It spent four months aging in 225-liter barrels of mainly American oak.

Harvest details

The 2018 harvest in Ribera del Duero has been officially classified as very good and our grapes arrived for pressing in perfect condition.

Tasting notes

Smoky vanilla aromas of medium-toasted oak gently surround summer strawberry and ripe red cherry fruit. The mouthfeel is fruit-filled with a silky texture.

Food pairings

This wine provides a perfect backdrop for turmeric-flavored rice dishes, substantial pasta recipes, grilled or barbecued hamburgers and medium-aged cheeses.



2019 Tempranillo Joven

Our Joven is a young wine offered for sale the spring after harvest with the aim of conveying an immediate impression of the year's fruit quality. Its aroma showcases the primary fruit profiles of Tempranillo.

Product data:

Varieties	100% Tempranillo
Vintage	2019
Type	Dry
Alcohol	14% abv
Bottle Size	750 ml
Source	Ribera del Duero

Winemaking

Within minutes of picking, 25 percent of the fruit went into stainless steel tanks for whole-bunch fermentation. The rest was de-staked before undergoing cold maceration at 10°C for three days and then a tumultuous fermentation at 25°C for between 7-10 days..

Harvest details

The 2019 harvest benefited from a warm and sunny autumn that ensured excellent fruit maturity. The grapes were grown in the younger 14-20-year-old plots of our vineyard, immediately adjacent to the winery.

Tasting notes

Our Joven offers a perfect route to familiarize yourself with Tempranillo's seductive aromas and finely poised flavor which is reminiscent of strawberries and juicy cherries. A balanced mouthfeel confirms the vibrant purity of the fruit which is protected by soft tannins.

Food pairings

This wine goes perfectly with rice dishes including curries, Neapolitan pasta or pizza, grilled or barbecued hamburgers and most cheeses.