



SELECCIÓN

# Ademán Valdecarretas

ADEMÁN VALDECARRETAS

94 puntos	Wine Enthusiast
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92 puntos	Guía Peñín
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Medalla de Oro	Mundus Vini
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It is said that time is the best author, always finds a perfect ending. The ageing of a wine from centuries-old vines is a complex process: maturity and wisdom combine to achieve the harmony of a wine that well deserve time to stop and enjoy it.

## Product Data

Varietal	Tinta de Toro
Aging	20 months in French oak barrel
Alcohol	15%

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## Vineyards and winemaking

Ungrafted rootstock vines with an age average of 85 years. Hand-picking harvest in boxes and sorting the grapes by hand at the winery. Pre-fermentation and maceration for 48 hours in a low temperature, then a controlled malolactic fermentation in new French oak barrels. Aged for 16 months in fine grain French oak barrels.



## Tasting notes

Red ruby colour with cherry glints, full-bodied with red fruit aromas highlighted by hints of spices characteristic of oak barrels, that increased its complexity when blends with roasted and mineral notes on the nose. Intense, powerful and silky with well round tannins and sweet overtones on the palate. Its finish is long and persistent offering a great and pleasant complexity.

## Food pairing

Its harmony with black berries and spices make this wine an ideal accompaniment to red meats and game meats. It is also an excellent partner with dark chocolate desserts. Optimum drinking temperature is 14-16 °C. These wines are ready for drinking now but may potentially be cellared for approximately 8 years under optimum conditions (16 °C) at 70-80% relative humidity, at a constant temperature.