

## **Elaboration**

This wine is the result of a rigorous selection process, choosing only the best grapes from the Monastrell and Cabernet Sauvignon variety. The grapes were harvested in the third week of October at their optimum ripening point in 15 kg boxes. The selected fruit was chosen by the same wise hands that did it the previous year. The grapes corresponding to each variety were macerated in contact with the skin and fermented for 20/30 days at a controlled temperature of 28°C.

## **Tasting notes**

Intense cherry-red colour with violet shades. Delicate black fruit aroma with high roast and smoky features. Structured, subtle and smart palate, ripe appetising and a sweet tannins marked by elegance.

## **Pairing**

Beefsteak with mushrooms, hare, partridge, leg of lamb suckling, lamb, smoked meats, stews and rice with meat, hake stewed, salmon, codfish and red tuna, eggplant with parmesan, blue cheese and cured cheese.