



#### VARIETIES

Garnacha tinta - Cariñena - Cabernet Sauvignon



#### ELABORATION

Once we have the blend, we put the wine on barrels, where the lees are waiting.

The wine is aged through the Solera method, where every 5 years it is moved from one barrel to another. It is during this long process that the wine oxidises with the help of a low humidity and the changes of temperature.

Finally, we empty only partially the barrels that have the longest aged wine, we filter and bottle it.

Aged with the Solera method in French oak barrels, the average aging time is longer than 5 years.



#### ANALYSIS

- 16.5% vol. Alcohol
- < 0.2 g/l residual sugar



#### TASTING NOTE

Hazy golden orange color. Pronounced aromas of tobacco, spices and herbs on the nose. On the palate we find a medium body full of tertiaries from the oxidation this wine undergoes: honey, dried fruits, sweet spices and a leathery finish. Dry rich finish.



#### FOOD PAIRING

This characteristic wine is equally reliable to have with either desserts or aperitives. Olives and chips, dried fruits, dark chocolate and creamy cheesecakes are very good pairings.