
Agoris 6 Meses 2018



- **Variety:** Tinta del País 95% and Garnacha 5%.
- **Age:** >100 years.
- **Vineyard:** More than century-old 50 vineyards plant in vase
- **Area:** 6 HA.
- **Production:** 2500 Kgs/Ha.
- **Location:** Aldea de San Esteban, Peñalba de San Esteban, San Esteban de Gormaz and Quintanilla de Tres Barrios.
- **Soil:** Diverse; sandy, stony and clayey.
- **Weather:** dry winter, rainy spring and warm summer.
- **Barrel maturation:** > 6 months in French and American oak barrels.
- **Bottle maturation:** > 6 months

Tasting Note

APPEARANCE

Bright and clean, high layer. Red cherry colour with hints of purple.

NOSE

Intense aroma, nose with blue and red berries notes. Deeper, well assembled, with spice notes such as pepper and clove.

PALATE

Fresh and balanced in the mouth, smooth and round tannins, leaving a final pleasant feeling.

Analytical Parameters

- Alcohol by volume: 14,2 %
- Total acidity: 5,05
- Volatile acidity: 0,47
- PH: 3,76
- Residual sugar: 1,2

SERVING RECOMMENDATIONS: OPEN AT LEAST 10 MINUTES BEFORE SERVING TO AERATE. DECANTING IS RECOMMENDED, DUE TO ITS NATURAL PROCESS IT MAY CONTAIN SEDIMENT. SERVING TEMPERATURE 16-18°C.

