





VETUSTA

VENDIMIA SELECCIONADA


Tinto Crianza 2015


 **Grapes:** 100% Tempranillo

 **Vineyard:** The grape comes from two vineyards, "Carrascalón" and "Haza", of more than 20 years, located at 900 meters of altitude and with a production of 5,100 kg/ Ha. The harvest was made in boxes of 15 Kg. with a maximum time of one hour from the collection to the deposit entry.

 **Elaboration:** After de-stemming, the grapes from our vineyard were chosen manually at the selection table to be then introduced without breaking into the deposits. The alcoholic fermentation was then carried out with a temperature controlled by 28° C and a spontaneous malolactic fermentation. Once the malolactic was finished, the wine was introduced in first and second year barrels of French (80 %) and American (20 %) oak for 13 months. Finally the wine rested in the bottle for another 18 months until it was released.

2015 Harvest: This harvest was characterized by a warm and dry summer. The rains of beginning of September helped to a very good maturation. The harvest was made the first week of October and the grapes entered with perfect sanitary conditions.

 **Tasting:** In the visual phase, its intense cherry red color with brick trim, deep and lively. In the nose is perceived a spectacular predominating aroma of red and black fruits. The entry into the mouth is smooth, delicate and sweet. It is a full body and elegant wine that presents sweet tannins and the right acidity to qualify it as storage wine.

 **Consumption:** Optimum temperature 14°C

(It is recommended to open the bottle and decant it an hour before drinking)

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