

El arte de vivir



VINTAGE

2019

QUALIFICATION

Excellent

VARIETY

Tinta del país 100 % (Tempranillo-type grape)

TYPE OF VINEYARD

La Horra 60 years-old.

TRAINING METHOD

Trained according to the traditional goblet method

GRAPE HARVEST

By hand in 16 kg boxes in the second week of October.

MACERATION & FERMENTATION

10 days with the temperature controlled by water-showers.

AGEING

4 months in barrels made of 50% French, 50% American oak.

TYPE OF "TOASTING"

Medium plus

FILTERING OR CLARIFYING

Very light process of filtering or clarifying.

HEAD OENOLOGIST

Julio César Conde