



PARPADOS 2018

The eyes when closed meditate and dream, glimpsing a fragment, a picture that shows us how we want to draw the future.

It's the Eyelids (Parpados), the present witnesses of our dreams and thoughts, of the desires that we turn into reality with effort, like this wine, that today is in a bottle and tomorrow will be in your glass.

Technical Sheet

Composition: Tempranillo 100%

Alcohol: 14%

Production: 3500 bottles

Vineyard: Parcela El Pinar, Quintanilla de Arriba

Altitude: 829 m

Soils: Calcareous-Clay

Winemaking: Harvested by hand in 15 kg cases, cluster selection in field.

Alcoholic fermentation in stainless steel and malolactic conversion in oak. Aged for 9 months in french oak.

Tasting Notes: Floral notes, ripe red berries. Calcareous soils provide a typical minerality that denotes origin. Silky, full bodied with a long finish, very refreshing palate.

