

SENTIDO 2017

VINTAGE

2017

QUALIFICATION

Very Good

VARIETY

Tinta del país 100 % (Tempranillo-type grape)

TYPE OF VINEYARD

Grapes purchased from La Horra vineyards, from estates 50 to 60 years old. Work on the vines monitored throughout the year and production limited to 3,500 kg per hectare

TRAINING METHOD

Trained according to the traditional goblet method

GRAPE HARVEST

By hand in 16 kg cases in the second week of October

MACERATION

14 days with the temperature controlled by water-showers

AGEING

12 months in barrels 30% American and 70% French oak

TYPE OF "TOASTING"

Medium plus

FILTERING OR CLARIFYING

No processes of filtering or clarifying which can give rise to slight precipitations at a later date

HEAD OENOLOGIST

Julio Cesar Conde

