



DOS ALAS ROJAS 2018

Technical Sheet

It is our way of transporting ourselves, of travelling on the wind, in the wine, in time.

It is the vehicle to reach that land where fears do not dwell, where everything is possible.

It is that space where effort is translated into fulfilled dreams, where the pause and silence can be heard.

We can fly very high, but also very deep.

A breath of freedom and desire, a journey to the place we deeply love.

"So many times I dream that I fly, with my Red Wings (Dos Alas Rojas), of sky and fire"

Composition: Tempranillo 100%

Alcohol: 14%

Production: 868 bottles and 196 Magnums

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 500 litres oak barrels and malolactic conversion in oak. Manual press and aged for 22 months in the same french oak barrels.

Unclarified and Unfiltered.

Tasting Notes: On the nose presents red fruits and violets and cassis, with hints of vanilla. On the palate is elegant and silky, soft entry but long finish, with a vibrant acidity.

