

T^m

2016



HARVEST 2016:

2016 was characterised by an unusually mild winter for a continental climate, with a rainy spring that delayed budding. Summer was hot and dry, with high temperatures in June that caused the early onset of flowering. The existing water reserves in the soil allowed optimal ripening. The harvest took place on the morning of October 6, with exceptional grape quality. It was carried out manually in small boxes, and the best clusters were carefully selected by hand.

CHARACTERISTICS OF THE GRAPE:

100% Tinta del País. Grown in two exclusive vineyards of more than 100 years old, located in the area of Anguix and La Horra, on the moorlands, at an altitude of approximately 1000m. Cultivated in very poor soils of limestone parent rock.

TASTING NOTES:

Very high intensity of colour in purple tones. On the nose, it stands out for its great concentration and aromatic complexity, with notes of very ripe red fruit and subtle hints of roasted, smoked flavours, tea and coffee. In the mouth, it is structured, complex and silky smooth, with a long finish. It is an after-dinner wine that should be allowed to evolve in your glass. We recommend opening the bottle and allowing it to aerate for 15 minutes before drinking it.

SELECTION AND AGING:

20 months ageing in new French oak barrels. Only 24 barrels of exceptional quality selected by Fernando Remírez and Pedro Aibar for bottling. Not available every harvest.

TECHNICAL DATA:

- Alcoholic strength: 14,5% vol.
- Rating added by Regulatory Council: Very Good.
- Serving temperature: 16° C
- Exclusive production: 6,050 bottles of 75 cl, 310 bottles of 1,5L and 120 bottles of 3L.

Elaborated by:

Fernando Remírez de Ganuza

Pedro Aibar

PAIRING:

Paired perfectly with cured sheep milk cheese or dark chocolate desserts.