



RESERVA 2012

VINEYARDS: Tempranillo of over 30 year old bush vines located in the Sierra Cantabria foothills and the low course of the Najerilla river.

HARVEST: Grapes were handpicked in 200 kg crates and hand sorted at the winery.

WINEMAKING: 3 days of prefermentative maceration at a low temperatura, with daily remontages and delestages during its temperature controlled fermentation in cone shaped stainless steel vats. Aged for 18 months in French and American (50% each) new and second year oak barriques, followed by 2 years of bottle ageing at our cellar.

SOIL: The vineyards are planted in alluvial and limestone-clayish soils, the former bringing ripeness and elegance and the latter structure and the silkiness.

CLIMATIC YEAR: In general, the vegetative cycle occurred later than usual. Yield was relatively low due to low levels of precipitation. A great year for making wines for ageing, with complexity, exceptional maturity and a remarkably balanced fruit.

**ANALITICAL
PARAMETERS:** Alcohol content: 14.20%
pH: 3.67
Residual sugar: 1.6 g/l.

No. OF BOTTLES: 30,000 (75 cl.)
1,500 (Magnum)

