

Albret



VINTAGE 2019

VARIETIES

Tempranillo, Cabernet Sauvignon and Syrah

VINEYARDS

The age of the vines ranges from 20 to 22 years. Tempranillo grape variety from “El Carrascal” plot, grows with a high concentration of limestone soils which enhances the flavours and aromas of red and black fruits. The Cabernet Sauvignon variety comes from “La Muga” plot, composed of loamy soils with pebbles and excellent drainage. Syrah grapes are grown in “Arasa del Montañés,” a location with a variety of soil profiles, vary from loamy soils to loamy clayey soils, deep and good drainage.

ELABORACIÓN Y CRIANZA

Pre-fermentative maceration for 24 hours at 8°C, alcoholic fermentation with selected yeasts at 28°C. Maceration after fermentation for 14 days. Total encubing period, 21 days. The wine that is used for this selection corresponds only to the bleeding wine. It aged in French and American oak barrels for 14 months.

TASTING NOTE



Intense and bright cherry red colour.



Deep aromas of plums, wild strawberries, and ripe cherries. The ripe fruit is perfectly assembled with cocoa, vanilla and nuts aromas due to its barrel ageing.



Full of sensations, red ripe fruit and excellent wood. Balance and elegance, perfect barrel ageing of a wine from a great vineyard. Its complexity and long finish are the result of the good work.



Pochas de Tudela (Bean variety from Tudela), Legumes, cold meats, semi-mature and mature cheeses and game. Recommended temperature of service: 16-18 °C