



CEPAS VIEJAS

VARIETIES

Tempranillo 100%

ESTATE

Finca Los Merinos

AVERAGE AGE OF THE VINEYARD

70 years

YIELD

3,000 kg/ha, with spur pruning

HARVEST

Manual, with vineyard selection followed by sorting on the table.

VINIFICATION

Traditional method, fermented at a controlled temperature of 30°C and macerated for 18 days.

AGING

Aged in new French oak barrels for 18 months.

TASTING NOTES

It is a high-intensity cherry-colored wine, complex and elegant. On the nose, intense aromas of fruit, wood, spices, balsamic notes, and good oak are found. It is flavorful on the palate with a structured, polished, and long finish. Serve between 16°C and 18°C.

PAIRING

Ideal with red meats, roasted and stewed dishes, and both big and small game.

CONSUMPTION

Suitable for immediate consumption or ideal for the next 5 years.

ALCOHOL CONTENT

14.0%



Red
Reserva



Tempranillo
100%



Vol%
14.0%



18
months