







Grapes from an exclusive selection of two plots: Finca 'Cubillas' and Finca 'La Real'. Located in the intermediate zone of Rioja. Hot summers, mild autumns and cool winters allow us to obtain a Garnacha of excellent quality, ripeness and health that defines the essence of the land. Poor, stony, well-drained soils that favour low yields and greater varietal concentration, sweet tannins, ripe fruit and elegance.



Strict temperature control from the moment of reception. Light destemming to avoid damaging the grapes. A light cold pre-fermentation maceration is carried out. This process delays the start of fermentation and achieves a slow and progressive extraction of fruit aromas and substances that will form part of the colouring matter and structure of the wine obtained.

Alcoholic fermentation for 10 days with temperature control that does not exceed 26°C and pumping-over operations to homogenise and favour extractions. Post-fermentation maceration for 4 days.

Malolactic fermentation in American oak barrels and kept in contact with its lees for a total of 2 months.



It has a bright red robe of medium intensity.



The bouquet shows intense notes of ripe red and black fruit, wild flowers and a subtle mineral touch.



The mouthfeel is rich and opulent in the mid palate, fresh and with a hint of sweetness from the ripe fruit. And a long and lingering aftertaste.

