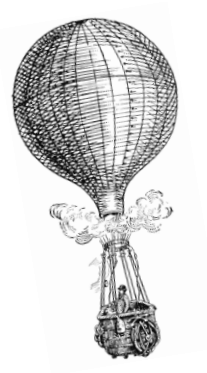
LAR DE MAÍA - 5º TINTO - VINTAGE 2017

LAR DE MAÍA

TECHNICAL NOTES



GRAPE VARIETY: Tempranillo
VOL %: 14,50 %
APPELLATION: Vino de la tierra de Castilla y León

WINEMAKING

- HARVEST – Manual.

- WINEMAKING – The grapes go through a previous selection in the vineyards, a secondone is made in the winery.The grapes are destalked and, the juice is obtained through a very light crushed.Maceration lasts for 15-20 days. Then alcoholic fermentation is carried out in stainlesssteel tanks.

- AGING – Carried out in French oak barrels between 8 and 12 months. Then the wine isaged in the bottle between 6 and 12 months. Aging in the bottle implies evolution andrefinement of the wine.

SERVING TEMPERATURA: 14° - 16°C.

- TASTING NOTES
Cherry red and pomegranate hints.
Intense with red fruit aromas (cherry), blended with hints of vanilla, liquorice and roasted coffee notes.
Well balance. In mouth, well structured, round and velvety wine