

LAR DE MAÍA - 5º TINTO - VINTAGE 2017



LAR DE MAÍA

TECHNICAL NOTES

GRAPE VARIETY: Tempranillo

VOL %: 14,5 %

APPELLATION: Vino de la Tierra de Castilla y León

WINEMAKING

- ✿ Harvest: manual
- ✿ Winemaking: the grapes go through a previous selection in the vineyards; a second one is made in the winery. Later they are destalked and the juice is obtained through a very gentle crushed. Maceration process lasts between 15-20 days. Finally alcoholic fermentation is carried out in stainless steel tanks.
- ✿ Aging: carried out in French oak barrels between 8-12 months. Then the wine is aged in the bottle around 6-12 months. Aging in the bottle implies evolution and refinement of the wine.
- ✿ Serving: 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.