



Quinto *rare* Old Vines Selection 2014



Varietal: 100% Tempranillo from 47 years old vines

Alcohol Content: 14%

Winemaking

Own vineyards. Grapes, from 47 years old bushed Tempranillo vines, harvested during night hours and hand-picked in small 30kg cases at the end of August and early September. Grapes chosen in a selection table, taken the stems off and put into fermentation vats to carry out a pre-fermentation cold maceration for 36 hours that will highlight great bouquet afterwards. Added selected yeast and fermented at 24°C. Malolactic fermentation developed within brand new French oak barrels.

Ageing:

15 months in new French and American Oak casks

Tasting Notes:

Intense deep and bright cherry colour with ruby highlights. Intense, complex nose highlighting the age of the vines and quality of the wood.

Preserved black fruit and lactic touches. Dark-roasted, smoky notes from barrel ageing. Mineral, liquorice, eucalyptus and cocoa notes assembled to perfection with a superb and well integrated oak.

Flavoursome, full-bodied, very balanced, dry and velvety. Structured, elegant and complex. Long finish with a lingering black fruit and lactic feel on the back palate.

Best with:

Red and hunting meat, matured cheese, stews and roasted lamb . Very good with dark cocoa and roasted meats in general.

Serving Temperature from 14° C

