



Varieties: 80 % Pinot Noir and 20 % Tempranillo.

Area: Cariñena (Aragón)

Vintage: 2009

Elaboration: A zone has been selected situated in the high part of Cariñena. The soil is loamy and very stony, very ventilated and with a low level of fertility, giving us very balanced, healthy plants, that do not produce more than 5,500 Kg./ ha. Prior to fermentation the grapes are left macerating at 8 to 10° C. for 4 or 5 days, to start to extract all the color and aromas of the grapes. During fermentation the temperature is controlled so it does not exceed 28° C. and over pumping and delestage takes place daily.

Once the fermentation has finished, the wine is steeped for 20 days to obtain all the expression and intensity of the variety.

TASTING:

A wine with an intense cherry red color, with purplish streaks, with richly intense aromas, with ripe fruit, typical of the variety and soft spicy, balsamic and liquorice notes. It is balanced on the palate, with mature tannins, resulting from the ripening control of the variety and the production process, with body, structure and great personality, giving it a long-lasting taste.

Ideal wine for the salmon to the gridiron, a good cut of meat roasted to the embers, or any plate that includes the mushrooms as principal element., Coq au vin, Beef Bourginon. The best allies of the Pinot Noir are the food that are simple and rich.