



**Varieties:** 100% Tempranillo

**Area:** Aragon

**Vintage :** 2009

**Fermentation:** control temperature

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.

**Tasting:** Red intense color with purplish breakings down. Note of licorice, it predominates over the maturity of the tempranillo and subtle(fine) acid sensations that give to the wine quickness and happiness

**Ideal wine for plate:** Tuna, red Meats, Roasts, Birds, white Meats, Rices, Highland Ham, Charcuteria, cured Cheeses, blue Cheeses, Tortillas, Mushrooms.