

LATENTE SELECTED TEMPRANILLO

Variety: Tempranillo 100%

Harvest: hand-picked grapes.

Yield: 12.000 kg/ha.

Time in barrels: of the blend during 8 months in French and American Oak Barrels of third and fourth use.

Alcohol: 13.50 - 14.00 %V/V.

VINEYARDS

Conduction system: trellis.

Soil: sandy, good drainage, deep.

Altitude: 2,297 feet asl.

Climate: desert with less than 200 mm of rainfall.

ELABORATION

Crusher: destemmed.

Fermentation: selected yeast.

Maceration: 21 days.

Malolactic: yes.

Tasting notes

Deep red color with bright bluish tones.

Aromas of red fruits and delicate notes of spices, coffee and leather.

In mouth, it is intense, complex, with very soft tannins. Middle length.

