

# CRUZ DEL PENDÓN

*Vino de Paraje*

**BODEGAS DOMINIO DE CAIR**

## VARIETY

100% TEMPRANILLO

## VINEYARD

Vines planted between 1941 and 1947 in the municipality of La Aguilera. Grape that comes from 4 plots of Pago de La Cruz, located at an average altitude of 840 meters and with a total area of 2.52 Has. Sandy loam soils, slopes and terraces with a slight east orientation. Average yields of 1,800 Kg/Ha.

## CHARACTERISTICS OF THE 2018 VINTAGE

The 2018 vintage was characterized by very localized frosts, abundant rainfall and cool temperatures. All this delayed the vegetative cycle during the spring. This was offset from the second half of July to mid-October, as high temperatures and low rainfall were experienced, favoring the ripening process of the grapes.

**Harvest date:** 05/10/2018

## ELABORATION

Manual harvest in 11 kg boxes. Pre-fermentative maceration in a cold room to enhance the expression of the fruit in the wine. It goes through a double selection table. Alcoholic and malolactic fermentation in a concrete tank. 18 months of aging in second-use French oak barrels of 500 liters.

## TASTING NOTES

Red cherry, clean and bright. On the nose it is intense and complex, with those mineral notes that are so characteristic of this wine appearing. We also find hints of violet and lavender and that balsamic background that gives it freshness and a very broad aromatic complexity. Smooth entry into the mouth, with great fruity expressiveness, all accompanied by silky tannins and a refreshing acidity with hints of fruit and spicy notes.

High aging potential.

Service temperature 14°C to 16°C

Alcohol content 14,5%

