

SELECCIÓN LA AGUILERA

Village Wine

BODEGAS DOMINIO DE CAIR

VARIETY

TEMPRANILLO

VINEYARD

Tempranillo vineyards over 45 years old located in the village of La Aguilera, with an altitude of over 820 meters. Slopes and terraces with various orientations surrounded by scrubland, pines and holm oaks. Clay-sandy loam and clay loam soils.

CHARACTERISTICS OF THE 2020 VINTAGE

The climatological conditions of the 2020 vintage were very favorable, with lots of rain during spring and with a dry and warm summer.

These water reserves helped our old vines located at high altitude (800-900 meters above the sea level) to reach a perfect maturity.

ELABORATION

Manual harvest in 11 kg boxes. Pre-fermentative maceration in a cold room (5°C) to enhance the expression of the fruit in the wine. Grapes go through a double selection table. Alcoholic and malolactic fermentation in stainless steel tanks. Subsequent aging for 14 months in second-use French and American oak barrels.

TASTING NOTES

Red cherry, with a high layer, maintaining violet tones on the rim. The nose is complex, highlighting the black fruit, floral, balsamic and scrubland notes. It strongly evokes the typicity of the area through its floral notes and vibrant acidity, the result of the altitude at which these ancient vines are located among the mountains of the Castilian plateau. It is a genuine and complex wine.

Gastronomic wine.

Service temperature 14°C to 16°C

Alcohol content 14.5°

