



CONDE DE ALICANTE TEMPRANILLO OAK AGED

Type of wine. Red

Variety. 100 % Tempranillo

Alcohol volume. 13%

Maturity. 4 months in new oak barrels

Gastronomy. Game, red meat, cheese and traditional cooking.

To serve preferably at 17°C.

Winemaking. The Conde de Alicante Tempranillo is made from selected vineyards which produce small fruits with a perfect balance of sugar and polyphenols. The grapes macerate and ferment for one week at a temperature of 25°C to preserve the fruit to avoid the over extraction. After that, the wine ages during 4 months in oak barrels.

Vineyards. Between 10 and 15 years old. The fruit comes from our old Tempranillo vines, trellised and with support irrigation, allowing the required ripening to be reached.

Soils. Loamy-sandy soils, which retain humidity well but do not get flooded easily, which encourages a healthy grape. Despite their poor composition, given the high level of active limestone, substance interchange is very fast, so the grape, in small productions, has all the nutrients available in an appropriate way

Climate. Mediterranean climate with a strong continental influence, which makes it particularly suitable for the correct ripening of the grapes, since after a dry and hot summer, the ripening process finishes when the weather is still dry and there are large day to night temperature variations, which provide for a greater colour concentration and structure in the wine.

Yield. 5000 kg by hectare.

Grape harvest. Mechanically, during the first fortnight of September.

Colour. Intense ruby with violet reflections.

Nose. Rich red ripe berries along with balsamic and Mediterranean (lavender, thyme) notes. Fragrant minerality and black pepper.

Palate. Powerful, with black berries notes. Toasted oaky notes on a fresh mineral back -

