

CONDE DE ALICANTE TEMPRANILLO OAK AGED



Type of wine: Red

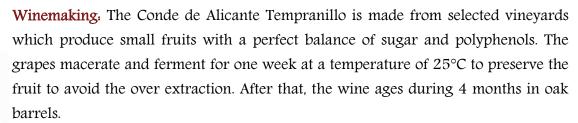
Variety: 100 % Tempranillo

Alcohol volume: 13%

Maturity: 4 months in new oak barrels

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

To serve preferably at 17°C.



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 – www.bocopa.com

