



EL SEÑORITO 2016 - Single Vineyard

Grape variety: 100% Tempranillo (Cencibel).

Vineyards: El Señorito is an ecological vineyard located in our farm Finca el Horcajo. Of all the vineyards we have this one is the most capricious and difficult to cultivate, but it gives us an exceptional fruit.

Yield: 3000 kg/ ha.

Harvest: Manual in late September.

Fermentation: Cold maceration for 2 days and spontaneous fermentation in small stainless steel tanks.

Malolactic: In amphorae (tinajas).

Barrel: 9 months in new French oak barrels.

TASTING NOTES

Colour: Cardinal red with violet hues on the rim. High layer.

Nose: While swirling the glass one appreciates notes of red fruit like plum and cherry, accompanied with an acid touch of redcurrant and spices wrapped in elegant toasted aromas of cedar wood.

Palate: The wine presents itself fresh with medium body, marked by red fruit and elegant cool flavours of liquorice, red currant and exotic spices. The finish is long and velvety.

The aftertaste is long and silky, inviting to drink some more.

Temperature: 16-18°C.

Food pairing: With savory stews, game and any meat dishes, as with pizza and pasta.

Accolades:

Wine Advocate – Robert Parker, September 2020: 92 Points.

