



ERCAVIO SELECCIÓN LIMITADA 2019



Grape variety: 100% Tempranillo (Cencibel).

Vineyards: 30-50 year old vines. Ecological vineyards. Calcareous clay soils, 750 meters above sea-level. Continental climate.

Yield: 4000 kg /ha.

Harvest: Manual in late September- beginning of October

Fermentation: In stainless steel tanks with natural yeast, temperature controlled.

Malolactic: Spontaneous in amphorae (tinajas).

Barrel: 12 months in new American oak barrels.

Only the best barrels are bottled.

TASTING NOTES

Colour: Appealing ruby red, lively and young for its age.

Aroma: Fine aromas of red berries (strawberries, raspberries), spice box and vanilla. Hints of toffee.

Palate: On the palate the wine presents itself elegant, with medium body. The fruit aromas of the berries are well balanced with soft, velvety tannins and good acidity.

The finish is long and elegant.

Temperature: 16-18°C.

Food pairing: Fried fish for example tuna, roast beef, partridge, duck, guinea fowl.

Accolades:

Wine Advocate January 2024: 91 Points.