

LA PLAZUELA 2020 - Old Vines

Grape varieties: 80% Tempranillo (Cencibel) and 20% Garnacha.
Vineyards: 60-80-year-old bush vines.
Yield: 1500 kg/ ha.
Harvest: Manual in mid-September
Fermentation: Natural fermentation in small conical stainless steel tank.
Malolactic: Spontaneous in amphorae (tinajas).
Barrel: 15 months in new 300 liters barrels (80% French & 20% American oak).
Amphorae: One year.
We barrelage this wine in the historic family oak cellar of 1851 called La Plazuela, located in Dosbarrios.

TASTING NOTES
La Plazuela is a continental wine which is reflected in the colour concentration and the soft ripe tannins.
Colour: Intense colour concentration.
Aroma: Dark fruit, blueberry and plum, mixed with mineral notes, liquorice, sandel and cider wood, spice box and toffee.
Palate: Velvety and full bodied.
Abundant dark fruit mixed with unique minerality, good acidity and well integrated oak flavours.
The finish is long, characterized by elegant soft tannins and youthful flavours.

Temperature: 16-18 º C.
Food pairing: All meat and game dishes, oxtail, bitter chocolate.

Wine Advocate* December 2025*: 94 Points

Bodegas Más Que Vinos, Camino de los Molinos s/n, Cabañas de Yepes, TOLEDO, Spain, Tel: +34 925 122 281 mqv@bodegasmasquevinos.com