

RAICES

RAICES 1 - 2016

THE COLLECTION OF SPANISH GRAPE VARIETIES

This wine is made from grape varieties that are over 40 years old; 25% Garnacha from Calatayud and 15% each from Mazuela (Cariñena), Bobal (Requena), Tintorera and Graciano (Manchuela) and Mencia (Bierzo) varieties that have been aged separately in new barrels. The barrels are made from 60% French and 40% American oak, some of which are medium toasted while others have been left natural in order to achieve a better aromatic balance and taste.



TECHNICAL INFORMATION

Harvest time: Mid to end of September

Classification: Vino de Mesa

Origin of the grapes: Calatayud, Cariñena, Requena, Manchuela, Bierzo

Grapes Varieties: Garnacha, Bobal, Tintorera, Graciano, Mencia

Barrel ageing: Aging of all varieties separately for 8 months in new French oak barrels of different origins

Winemaker: Ruben Magallanes

TASTING NOTES

The wine has a superb deep garnet colour with purplish highlights. From an olfactory perspective, there is a beautiful and very complex expression of wild fruit (blueberry, blackberry), raspberry, smoked, mocha, black tobacco, delicate woody notes, black olives and a hint of violet. In the mouth, the fresh and pleasant attack opens into a well-structured and full-bodied palate. Aromatic tastes are complemented by supple and silky tannins. The long finish is very pleasant and fresh, enhancing the enjoyment of this rare wine. Each vintage is unique as the producer is dedicated to offering connoisseurs each year the very best blend and whatever best suits this top class wine.

SERVING TEMPERATURE: 17-18°C

ANALYSE

Alcohol: 14,06% vol

pH: 3,59

Total Acidity: 5,65 g/l

Residual Sugar: 0,52 g/l

SO2 Total: 120 mg/l