

TASTING NOTE



SEIS DE LUBERRI

VARIETAL CONTENT

Tempranillo (100%).

GRAPE HARVEST

October

WINEMAKING

The bunches of grapes are put whole into stainless steel tanks, with the greatest of care being taken not to burst the fruit.

Maceration took place 8 to 10 days, fermenting at a controlled temperature of 28°C.

TASTING NOTES

Grained color, with a bright violet rim. Red and black fruit aromas, smoky nuances and slight hints of the maceration. In the mouth it is powerful and tasty. A very good balance between fruit and fine toasty flavors.

SERVING TEMPERATURE

14° to 16°C.

CONSUMPTION

Immediately and in 2 years.