

CARE



Care XCLNT

Selección Especial

Varieties: Vinified with 40% Garnacha from 80 year old vines, 40% Cabernet Sauvignon from 25 year old vines, and 20% Syrah.

Yield: To obtain scarce yields and high concentrated grapes, pruning consisted on leaving only one bud per spur. Final yields were 1.600 Kg/Ha for the Grenache, 2.900 Kg/Ha for the Cabernet-Sauvignon, and 3.500 Kg/Ha for the Syrah.

Vinification: The first step is a pre-fermentation cold maceration of 7 days at 10°C. The fermentation takes place in truncated conical stainless steel tanks at a maximum temperature of 30°C. After the alcoholic fermentation the wine macerates with the skins for 22 days. Malolactic fermentation takes place in oak barrels.

Crianza: The wine was aged in new French Allier oak barrels for 16 months. During this period the wine is racked 4 times.

Tasting Note: A deep bright garnet colour. Deep and concentrated aromas with a fantastic amount of layers ranging from ripe fruits to toasty and balsamic notes to hints of minerals and spices. Rich and powerful on the palate with consistent broad mouthfeel and a finish that is potent, expressive and elegant. A red wine of an xlnt status.

Serving temperature: It is highly recommended wine decanting before serving at a temperature between 16 – 18 °C