

In 2005 Vitorino had been working for 'fifty odd' years

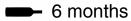
Harvest: 2014



tempranillo



14 months in French and American oak barrels



Alc. 13.5% Vol.



16 °C



ruby-red, violet rim



ripe fruit blended with toasted oak aromas



pleasant sensation of body and soft tannins

De-stemming and crushing, fermentation over 10 days at a controlled temperature. During aging in barrels, periodic decanting is carried out to boost clarity. The wine is not clarified or filtered before bottling.