




Vitorino was eighty years old on June 14, 2014

Harvest: 2013


Old vine estates.


 **tempranillo**


 20 months in new French and American oak barrels racking every 4-6 months


 at least 6 months

Alc. 14% Vol.

 16 °C

 bright cherry-red, garnet rim

 black fruits, fine toasted wood, vanillas

 elegant and bold, persistent and expressive

The de-stemmed and crushed grapes ferment 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.