
Agoris Viñedos Centenarios 2014



- **Variety:** Tinta del País 95% and Garnacha 5%.
- **Age:** >100 years.
- **Vineyard:** More than century-old 50 vineyards plant in base
- **Area:** 6 HA.
- **Production:** 2500 Kgs/Ha.
- **Location:** Aldea de San Esteban, Peñalba de San Esteban, San Esteban de Gormaz and Quintanilla de Tres Barrios.
- **Soils:** Diverse; sandy, stony and clayey.
- **Weather:** dry winter, rainy spring and warm summer.
- **Barrel maturation:** 14 months in French oak barrels.
- **Bottle maturation:** 36 months

Tasting Note

APPEARANCE

Bright and clean, high layer and intense color. Red cherry color with hues of cardinal.

NOSE

Ripe like compote and immediately struck by well assembled flavours of blackberries and plums with aromas of wood, coffee, pepper and cocoa. Further tasting notes of rich balsamic and licorice.

PALATE

The palate is very powerful and structured, long haul, with polished tannins. In the aftertaste you can see very ripe fruit notes that give it smoothness.

Analytical Parameters

- Alcohol by volume: 14,2 %
 - Total acidity: 5,20
 - Volatile acidity: 0,47
 - PH: 3,76
 - Residual sugar: 1,1
- **SERVING RECOMMENDATIONS:** OPEN AT LEAST 40 MINUTES BEFORE SERVING TO AERATE. DECANTING IS RECOMMENDED, DUE TO ITS NATURAL PROCESS IT MAY CONTAIN SEDIMENT. SERVING TEMPERATURE 16/18°C.

