
Señodal 2014



- **Variety:** Tinta del País 100%
- **Age:** >20 years
- **Vineyard:** Pago de la Loma
- **Area:** 2,2 HA
- **Production:** 3500 Kgs/Ha.
- **Location:** Aldea de San Esteban
- **Soils:** Stony and calcareous.
- **Weather:** dry winter, rainy spring and warm summer.
- **Barrel maturation:** > 11 months in French, American and Center European oak barrels.
- **Bottle maturation:** > 24 months

APPEARANCE

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

NOSE

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

PALATE

It is a palatable wine in which alcohol and acidity are well balanced and ripe tannins. Persistent aftertaste of ripe fruit.

Analytical Parameters

- Alcohol by volume: 14,5 %
- Total acidity: 4,98
- Volatile acidity: 0,76
- PH: 3,82
- Residual sugar: 1,2

SERVING RECOMMENDATIONS: OPEN AT LEAST 30 MINUTES BEFORE SERVING TO AERATE. DECANTING IS RECOMMENDED, DUE TO ITS NATURAL PROCESS IT MAY CONTAIN SEDIMENT. SERVING TEMPERATURE 16/18°C.

