

# TINTO 8P 2018



## HISTORY

THIS WINE COMES FROM OUR PLOT OF “LOS ENCINARES” WITHIN EL PUJÍO VINEYARD, WITH AN ALTITUDE OF 350 M, THE SYRAH VINEYARD IS SITUATED WITH NORTH-SOUTH ORIENTATION, SO THAT THE PLANTS/FRUITS RECEIVE SUNLIGHT FROM MORNING TO NIGHT. LOAMY CLAY SOILS COMPOSITION FLOORING OF THE SURFACE AND A ROCKY SUBSOIL THAT ADDS TO THE GRAPES OF “LOS ENCINARES” COMPLEXITY AND A CERTAIN MINERALITY.

THIS SYRAH IS, THEREFORE, A SPECIAL WINE THAT SHOWS A DIFFERENT CHARACTER FROM THIS VARIETY.

## WINE MAKING & AGEING

FIRST WE DO A SELECTION OF BUNCHES IN THE VINEYARD THEN THE GRAPES ARE HAND HARVESTED FIRST THING IN THE MORNING IN BOXES OF 15 KG. THEN WE SELECT THE GRAINS ON THE SELECTION TABLE IN THE WINERY, SUBSEQUENTLY IT HAS A PERIOD OF ALCOHOLIC FERMENTATION WITH A METICULOUS CONTROLLED TEMPERATURE AND PUMP-OVERS. AFTER MALOLACTIC FERMENTATION IT SPENDS 6 MONTHS IN FRENCH & AMERICAN OAK BARRELS WITH DIFFERENT TOASTS AND COOPERS. IT REMAINS IN REDUCTIVE AGING 6 MONTHS MINIMUM FOR ITS REFINEMENT AND ROUNDNESS, BEFORE IT'S RELEASED TO THE MARKET.

## TASTING NOTES & FOOD PARING

INTENSE AND BRIGHT CHERRY RED COLOR WITH VIOLET TONES. ITS ELEGANT BOUQUET, DISCOVERS THE GREAT COMPLEXITY OF AROMAS THAT THIS WINE PRESENTS WITH A SURPRISING NOSE. ITS CHARACTERISTIC AROMAS OF THE VARIETY COMBINES THE PERFECTION WITH THE CONTRIBUTION OF AGING IN THE FORM OF VANILLA, TOBACCO, COCOA, AND SURPRISING FLORAL NUANCES. WITH MEMORIES OF BLACK PEPPER AND LIQUORISH, PROVIDING THE WHOLE SET OF AN ORIGINAL AROMATIC COMPLEXITY, CAPABLE TO EXCITE THE MOST DEMANDING NOSE. REALLY PLEASANT PALATE JUST LIKE WHAT WAS EXPERIENCED ON THE NOSE. THE INTENSITY OF THE FRUIT, TOGETHER WITH SWEET TANNINS MAKE IT A PLEASANT, ELEGANT & HARMONIOUS WITH A PERSISTENT AFTERTASTE.

IDEAL TO PAIR WITH CHEESES AND FOIE, SMALL GAME, SUCKLING PIG AND STEWS.