

Finca Santa Julita

SINGLE VINEYARD



GRAPE VARIETIESES

Tempranillo.



ALCOHOL CONTENT

14.4% vol.



WINEMAKING

The grapes are harvested in boxes and always at the optimum moment to guarantee a perfect alcoholic and phenolic maturation. Two selections are made on these grapes, a first selection in the field, where we only harvest the bunches in perfect conditions and then a selection of the grape berry in the winery.

Cold pre-fermentation maceration for 24 hours.

Alcoholic and malolactic fermentation in French oak vats.

Aged in French oak barrels for 15 months and then bottled.

The wine was bottled on September 24, 2024.

Total bottles: 4,537 units of 750 ml.



TASTING NOTES

Garnet-red color and medium-high intensity. Clean and bright.

On the nose we appreciate acid red fruit (raspberry) and black fruit (cherry, blueberries). Notes contributed by a fine oak aging (vanilla, toffee, coffee with milk, burnt caramel...), milky touches and hints of licorice.

Sweet on the palate, with soft tannins supported by a bright acidity that adds freshness.

Balanced wine, full-bodied, persistent and long, where we continue to notice the fruit and aging in the mouth, vanilla toffee.



SERVING TEMPERATURE AND FOOD PAIRING

Recommended serving temperature 15-17 °C.

Ideal for vegetables, meats, roasts, game and all kinds of cheeses.