

LAR DE MAÍA - 5º TINTO - VINTAGE 2020



LAR DE MAÍA

TECHNICAL NOTES

GRAPE VARIETY: Tempranillo

VOL %: 14,5 %

APPELLATION: Vino de la Tierra de Castilla y León

WINEMAKING

- ✿ Harvest: manual
- ✿ Winemaking: the grapes go through a previous selection in the vineyards; a second one is made in the winery. Later they are destalked and the juice is obtained through a very gentle crushed. After a complete maceration process, the alcoholic fermentation is carried out in stainless steel.
- ✿ Aging: carried out in French and American oak barrels around 14 months. Then the wine is aged in the bottle around 6-12 months. Aging in the bottle implies evolution and refinement of the wine.
- ✿ Serving: 14° - 16°C
- ✿ Tasting notes: cherry red and pomegranate hints. Intense with red fruit aromas (cherry), blended with hints of vanilla, liquorice and roasted coffee notes. Well balance. In mouth, well structured, round and velvety wine.