

# LAR DE MAÍA 7° Autor



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## TECHNICAL NOTES

GRAPE VARIETY: Tempranillo from centenary vineyards

VOL.: 14,5%

APELLATION: 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. The grapes are destalked and the juice is obtained through a very light crushed. Malolactic fermentation is carried out in new French and American oak barrels.
- Aging: It is carried out in new French and American oak barrels around 14 months. Then the wine is aged in the bottle around 12 months. Aging in the bottle implies evolution and refinement of the wine.
- Serving: 16° - 18°C
- Tasting notes: intense cherry red. Accented aromas of black and red berries with roasted coffee notes and spicy nuance from barrel aging. Fresh and powerful on the palate, well structured, with good aging potential in bottle. Elegant nose with hints of liquorice and black fruits, topped with subtle notes of vanilla and coffee.