



Conde de los Andes

**TINTO
2015**

DOCa RIOJA

VINEYARD

Location: Terms of Ollauri, Haro and Briñas, in Rioja Alta sub-zone.

Climate: Continental Mediterranean, with a strong Atlantic influence. 2015 was one of the earliest harvests in history. It gave excellent conditions of freshness, elegance, as well as great aptitudes for aging. This vintage was qualified as “Very Good” by the Regulatory Council.

Soil: Clay-limestone soils, with a degree of acidity that enhances vibrant and lively aromas in the wine.

Variety: 100% Tempranillo, of 50-years-old average age.

WINEMAKING

Harvest: By hand, from mid-September to the first days of October.

Fermentation: 21 days in stainless steel tanks.

Routines: Daily pumping-over to achieve a high extraction and color intensity.

Aging: 14 months en French oak barrels plus 12 months in the bottle. Half of the barrels are brand new.

TASTING NOTES

Color: Clear and bright cherry red of strong intensity.

Nose: An explosive aromatic richness, with nice flavours of red fruits, ripe plums and Mediterranean brushwood.

Palate: Structured yet fresh, with an attractive persistent end. Serious yet very drinkable.

Aftertaste: Juicy, and long, very nice.

Alcohol: 14,5% vol.

FOOD HARMONY

Pasta and strongly flavoured rice.

Iberian cold meats, cured cheeses.

Roasted and grilled meats: beef steak and burger, Iberian pork, sausages. Wonderful with lamb cutlets on vine shots.

Meat and game stews.

Great for aftermeal conversations.

SERVE AT 16-18 C (62-65 F)