# **Petit Verdot**

### Characteristics

**Protected Geographic Indication** Vino de La Tierra de Castilla **Grape Variety** Petit Verdot

#### Production

10.000 bottles/year

## Vineyard

**Date of Plantation** 2006 Area 2.1 hectares

## Aging

**Barrel Type** French oak **Barrel Age** New and 1-year-old



It derives from a grape deep-rooted in Bordeaux which, due to its long ripening, fits perfectly in our particular climate. Our youngest vineyard has a long and excellent future ahead.

This wine presents an intense cherry red colour with hints of blue. On the nose it reveals notes of berry, liquorice and also balsamic notes. On the palate mouth the attack is fresh and smooth, later appearing the concentration of ripe tannins which derives in a long and full finish. Graphite, the main mineral characteristic in Petit Verdot, is present all the way through.

It can be kept in the cellar for up to 10 years. To experience all its nuances it is best served between 15° and 16°C.



∬ 15-16 °C



100% Petit Verdot



12 to 15 months