

CLUNIA

Tempranillo



ORIGIN

This 100% Tempranillo selected harvest comes from a specific vineyard called “El Gerbal” at 950m above sea level.

At this altitude, the area’s extreme climate shapes the style of the wine, fresh and true to its varietal character. The high temperature drop from days to nights during the ripening period ensures that the process occurs slowly and develops ideal aromatic qualities for the variety.

Sandy, chalky soils with lots of clay help to generate concentration and varietal character.

GRAPE VARIETY

100% Tempranillo

WINEMAKING

Hand selected harvested. Fermented in French oak barrels, remaining there for 12 months.

TASTING NOTES

COLOUR

Intense ruby red colour.

BOUQUET

Predominance of red fruit flavours on the nose, such as red currants and cherries, in addition to plums and cassis. The complex and perfectly bound aromas from the oak ageing remind of spices, vanilla, cacao and fresh notes of eucalyptus.

MOUTHFEEL

Pleasant path on the palate, leaving behind strong memories of its fruit and its supple tannins. Round, balanced, harmonious, persistent.