



# CLUNIA



## *Finca el Rincón de Clunia*

### VARIETIES

100% Tempranillo

### ORIGIN

2.02 hectare vineyard located at 970 meters above the sea level, with sandy clay loam soils, on the surface there is rocky layers of 1.5 meters width with limestone rock and particles of sandy clay soil. The roots must penetrate the rocky layer deep to reach the sandy and clayey layers. This type of soil limits the production and vegetative growth in a natural way, giving a unique character to the wines, good fruit concentration, excellent ripeness and mineral notes. This special place has an extreme microclimate where winters are cold and summers are hot but with a great temperature range between day and night, with plenty of sunlight and lack of rain during the ripening period.

### WINEMAKING AND AGEING

The first three selections of the berries take place on the vineyard during the hand harvest and then the best bunches are selected on selection tables, then the best berries on vibratory tables. Before resting for 18 months in French oak barrels, a malolactic fermentation is carried out in the barrels, with frequent bâtonnage on its lees.

### COLOUR

Deep red Burlat cherry colour.

### BOUQUET

The impressive array of aromas of red and black fruit, such as currants, nectarines, blackberries and cassis, perfectly intertwined with spice nuances, cocoa, supple toast notes, cream and cinnamon, make up for an exquisite bouquet.

### PALATE

The warm palate once again reflects the intensity of the fruit flavours. It has a great concentration and finesse which, together with the sweet tannins, results in a long and pleasant finale on the palate. An extremely complex and elegant wine.