



Unique, special, timeless, eternal. Velvet.

HARVEST

After bud break at the normal time of the year, moderate, well-distributed spring rains led to proper canopy development, which lasted until fruit set, helping to balance production. September temperatures were moderate during the day and cool at night, allowing the grapes to acquire the typical traits of this part of Rioja. In 2005, we launched major improvements in the harvesting system, using 350 kg crates and refrigerated transport to the crush pad, resulting in a major qualitative leap in the winemaking process.

VINEYARD, GRAPES & AGEING

Tempranillo (95%) and Mazuelo (2%) from estate-owned vineyards in Briñas, Labastida and Villalba and Graciano (3%) from our Montecillo vineyard.

The selected clusters were picked manually. After gentle destemming and crushing, the wines underwent an unhurried fermentation. Subsequently, the best batches were put in barrels, where they were aged for 6 years with 10 traditional rackings. During this time, we carried out new selections, so there were only 199 barrels in the final blend. These were bottled in March 2012. We produced 57,036 34-litre bottles and 1,312 1.5-litre magnums. In order to preserve all the aromatic components, this wine has not been filtered.

PRESENTATIONS



ANALYTICAL DATA

Alcohol Content	pH
13.5% Vol	3.52
Total Acidity	IPT
6.1 g/l	58

PAIRING

Delicate dishes with mild sauces. Meat stews. Chocolate desserts. The ideal after-dinner drink.

TASTING NOTES

Ruby-red with an incipient brick rim. Classic aroma. Intense, with notes of cured leather, stewed plums and raisins, tobacco and sweet spices, vanilla and dark chocolate. Elegant, mature, complex mouthfeel. Outstanding structure and well-balanced acidity with silky tannins. Its classic Rioja bouquet stands out, big, complex and round, with an elegant finish.