

TECHNICAL DATA

CONVENTO SAN FRANCISCO 2005

Manual harvested in 15 Kg. boxes.

Selection table (Mistral) in the reception of the grapes. Selectionated grape by grape.

Varieties : Tempranillo 90%. and Merlot 10%

Alcoholic fermentation in 25.000 L. stainless inox tanks with temperatures controlers.

"Pumping overs", "Delastages" and "Bazuqueos" are done daily with the goal of extracting the maximum quality expressions.

Malo-Lactic fermentation in oak barrels.

Aged 15 months in oak barrels: 60% French oak and 40% American oak.

Bottled in august of 2007.

Total: 78.000 bottles of 750 mL y 1.000 Magnum bottles of 1.500 mL.