



BODEGA SAN MAMÉS



**VIÑA
EL GUIJARRAL**

**AGED IN OAK
CASKS 2005**

(CRIANZA)

GRAPES VARIETIES:

100% Tempranillo

VINEYARDS:

All the grapes come from the own vineyards of the members, aged between 15 and 60 years. The vineyard conduction is 80% in Free-Standing Vines and 20 % in trellis. Harvest is made by hand.

ELABORACIÓN:

Wine is fermentated in steel tanks and it's exposed to a temperature control. Maceration lasts between 10 and 15 days. The malolactic fermentation is made in steel tanks. Aged in oak casks (Crianza) is 12 months in French oak barrels (80%) and American oak(20%) and 12 months bottled.

ALCOHOLIC DEGREE:

Alcoholic Degree 14 %

PRODUCTION:

30.000 bottles

DESCRIPTION:

Intense rim colour, clean, bright. Cherry red with violet, low intensity touches and purple reflections.

On the nose it combines ripe black fruits with nuts and species (clove and cinnamon, vanilla) and roasted aromas.

In the mouth it is velvety, balanced, round, has a good structure and considerable persistence which once again comes back with ripe fruit for extra retro-nasal appreciation.

GASTRONOMY:

It is recommended to open before consuming and enjoy as it is changing and evolving in glass. It's recommendable with red meat, hunting, roasted meat, stews and cured cheese.

