



BODEGA SAN MAMÉS



VIÑA
EL GUIJARRAL

OAK 2006
(ROBLE)

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% trellis.

Harvest is made by hand.

ELABORATION:

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 made 4 months in French oak barrels (80%) and American oak (20%)

ALCOHOLIC DEGREE:

Alcoholic Degree 13,7 %

PRODUCTION:

14.000 bottles

DESCRIPTION:

Intense cherry red with a medium intense rim colour and garnet touches.

It blends the aromas of ripe fruits with those of oak (roasted, toffee, coffee, cacao, vanilla, species) thus resulting in a complex and balanced nose (bouquet).

In the mouth it is velvety, soft and notably persistent.

GASTRONOMY:

It is recommended to decant. Goes well with all type of meats, roasts, grilled, cheese, rice and pasta.

