

LLANUM – SELECTED VINTAGE 2006

TASTING:

COLOUR: Deep, purplish-red hues.

NOSE: Balsamic, filmy, vegetables hints well-assembled with a fruit (blackcurrant); toasty with a good intensity.

MOUTH: Ample, fleshy with a great aftertaste.

VINIFICATION:

Grape variety: **100% Tempranillo.**

Made exclusively with the best grapes from a single terroir, "Pago del Llano", with stony chalky soil.

The grapes are harvested manually in 15 kg tubs. These are destemmed and placed in 5,000 litre tanks.

Pre-fermentation maceration for 48 hours.

Controlled alcoholic fermentation for 7 days, followed by 15 days maceration.

Malolactic fermentation in barrels.

Aged for 18 months in French (50%) and American (50%) oak barrels.

Only 9,000 bottles of this wine has been produced. This is due to the strict selection criteria applied to the grapes that were used to make it and to the particular conditions of the 2006 vintage.

Bottled in June 2008. Limited production.

TEST RESULTS:

Alcohol:	13.00%	Residual sugars:	1.36 g/l
pH:	3.64	Total acidity:	5.11

AWARDS:

- Silver Medal: "Selections Mondiales Des Vins Canadá 2009" - CANADA

NOTE FOR CONSUMERS:

- ☞ We recommend decanting for 15 minutes before serving.
- ☞ Optimal serving temperature: 18 °C to 19 °C.

