



VINTAGE



GRAPES VARIETIES:

100% Tempranillo

ELABORATION:

12 months in French oak barrels (80%) and American oak (20%) and 12 months bottled.

ALCOHOLIC DEGREE:

Alcoholic degree 14 %

DESCRIPTION:

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

The bouquet combines ripe black fruits with nuts and species (clove and cinnamon, vanilla) and roasted aromas.

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

Opening and decanting is recommended before consuming.





Bodega San Mamés - Ctra. de Valladolid, S/N - 09315 **FUENTECÉN** (Burgos) - ESPAÑA Teléfono: +34 947 53 26 93 - Fax: +34 947 53 26 53 - comercial@bodegasanmames.com www.bodegasanmames.com