



EDICIÓN Príncipe de Viana

VINTAGE: 2020

GRAPE VARIETIES:

Tempranillo, Syrah and
Garnacha

Climate, soil and manshape the unique personality of a wine. The connection of the vines with the land, nature and technology provides a wine that reflects the spirit of the place it comes from. A selection of unique vineyards used to make this wine is the secret place it comes from. A selection of unique vineyards used to make this wine is the secret to this extraordinary terroir driven crianza of body and soul.

VINEYARD:

20-22 years old trellis line vineyards.

Tempranillo: ("El Carrascal" plot). Clay and loam soils with an abundance of limestone marls, ensuring good drainage. This helps to enhance ripe red and black fruit character.

Syrah: ("Arasa del Montañés" spot) Stony soils varying between clay loam and silty loam, of great depth that allows excellent drainage.

Garnacha: ("Corraliza del Montañés" spot) Sandy loam soils with an abundance of round pebbles. This helps to enhance ripe red fruit character.

WINEMAKING:

Temperature controlled fermentation with indigenous, selected wild yeasts, with subsequent maceration in contact with the skins for around 15 days. Aged afterwards in 75% French and 25% American oak barrels for 14 months.

TASTING NOTE:

COLOUR: Intense, deep dark ruby red colour.

BOUQUET: Bursting with rich red and black fruits such as cherry, plum, wild strawberry and blueberry. Subtle toasted hints of coconut and vanilla from the oak ageing add complexity and elegance.

MOUTHFEEL: Rich and opulent mouthfeel with good weight of fruit, solid structure, and a satisfying, lingering aftertaste that remains long after drinking.

FOOD PAIRING:

White and red meat, game, stock pots, charcuterie and cured cheeses.

Recommended serving temperature: 16-18°C

More information:

Bottle Burgundy green colour.

Capacity 75cl.

Weight 500 gr.

Contains sulphites.

