

AGUARÁ

-SPECIAL RESERVE-



VINIFICATION:

Vintage 2015 will be remembered as one of the most sublime of this century. This harvest gave birth to our Premium Aguará wine, in a limited edition of 1100 bottles. This amazing Tannat comes from a selected plot with a yield of 5,000 kg / ha. After manual harvest and a very delicate treatment of the fruit, the grapes are destemmed, crushed and sent to fermentation tanks at a controlled temperature of 25°. A post-fermentation maceration of 20 days is carried out, where also happens malolactic fermentation. The wine is aged in new French oak barrels for 18 months. After bottling, the wine rests for 12 months in the bottle prior to the commercialization.

TASTING NOTE:

Exceptional Tannat, of an intense and dark red colour with purple hints. The nose shows notes of ripe red and black fruit, amalgamated with tertiary notes of vanilla coming from the French new oak barrel. The palate is extremely elegant, complex with fleshy structure. Pure flavors of nuts and cassis slide. Complex and refined wine, with the perfect harmony, with a very long and enveloping end. Nice potential for further cellaring.



EL CAPRICHINO
winery