

ALMENDROS

red

A wine with a modern Mediterranean character, and a tasty grape flavour, where respect for each variety is dear after aging in the barrel. Almendro is a single vineyard wine which means that all of the production belongs to the same field. All the processes are carefully controlled to get the most personal and pleasurable wine.

TASTING NOTES Cherry coloured with a garnet rim. Nose: spicy, cream oak, toasty, complex mineral, ripe fruit, lactic notes. Palate: powerful, toasty, round tannins.

GRAPES 33% Marselan, 33% Syrah, 34% Grenacha tintorera.

VINEYARDS The land is mainly an aslope, sandy structure, poor in organic matter and with low levels of limestone. 13 years-old vineyard.

VINIFICATION PROCESS Harvest recollected 12 Kg cases, fermentation and maceration in stainless steel tanks (temperature controlled) for two weeks. Each variety and plot has been processed by its own with native yeast. Malolactic fermentation in French oak Allier barrels.

CORK TYPE Natural cork.

AGING 12 months.

ALCOHOL CONTENT 14,00% VOL.

QUANTITY 7.500 Bottles

RECOMMENDATION Serving temperature: 17-18°C. This coveé matches perfectly well with structured and fully-flavoured dishes rich in aromas as typical in traditional Spanish cooking. Given its powerful but round and ripe tannins, it goes very nicely with red meats. The fruity character and subtle notes of oak of this wine highlight complex flavours in dishes such as: Hake in green sauce Jaws of hake in green sauce Semi-mature sheep and goat cheese Carpaccio of fresh fish or shellfish Marmitaki Roast duck Roast fish under salt Dishes with truffles.



Main flavors



Cherry



Ripe fruit



Pepper



Oak

Last Awards

GUÍAPEÑÍN

2009 Vintage: 95 rating
2010 Vintage: 93 rating

 Robert Parker
Wine Advocate

2009 Vintage: 92 rating
2011 Vintage: 91 rating

 WINE ENTHUSIAST
MAGAZINE

2011 Vintage: 91 rating