

Iñigo Amézola, Barrel Fermented Red Wine 2017

Grape variety: 100% Tempranillo

Alcohol content: 14,5%

Sugar: 2,5 g/l

Total acidity: 5,2 g/l

Total SO₂: 60 mg/l

PH: 3,6

Harvest: vegetative cycle marked by the frost of April and the draught that produced concentrated grapes. The excellent ripeness of the fruit guarantees the maximum quality of the grapes selected from San Quiles, our best parcel.

Vinification: malolactic fermentation done in oak barrels.

Ageing: 8 months in barrel (60% French oak, 40% American oak). Rest in bottle.

TASTING NOTES

Intense cherry colour, fruity aroma, soaked skin, rich and complex.

LIMITED EDITION: 2.800 bottles

