

## ORIGIN

Among the centenary vineyards of El Pago de Saltamontes, a family vineyard dating back to 1863, it was found an unusual red strain with unique and unknown genetics. Javier Sanz has reproduced it due to its uniqueness as it is only found today in his vineyards.

## VITICULTURE

The Colorado is a genuine variety because of its form and colour: bright leaves; small, cylindrical and loose grapes and white pulp with red streaks. Its production is of great quality but low yield, reason why it demands a continuous care in the vineyard.

After years of grafting to reproduce the only original plant of this disappeared variety, the Colorado is settled in the family vineyards of La Seca, characterized by its pebble surface and clay subsoil, which favors the thermal and water regulation.

## WINEMAKING

It is a late ripening variety, harvested by hand with a careful selection in the vineyard. Once destemmed, is introduced in a French oak barrel where fermentation takes place with daily stirring.

After ten months in the barrel, the wine is filtered, bottled and aged in the bottle for at least another ten months.

## TASTING NOTES

This wine stands out for its originality. In the nose, it is a complex wine that evolves showing a great aromatic diversity. Spicy, balsamic and with a clear background of fruit as blackberry, raspberry and plum. It surprises by the great personality and amplitude of aromas.

In the mouth, it is a tasty, fresh wine, with a pleasant acidity, which stands out for its aftertaste and its extraordinary persistence.

## RECOMMENDED SERVING

Drinking Temperature: 16 °C -18 °C.      Analytics: 13,5% Vol.

Formats: 750 ml.      Production: 1.087 bottles

Recommended serving: Serve in its temperature accompanies all kind of meat.

