



JAVIER SANZ PARAJE LA ENCINA

Viticulture

The Bruñal grapes with which this wine is made come from Arribes del Duero (Salamanca – Zamora), well adapted to the terroir of La Seca (Valladolid). The soil where these vineyards are located is poor, made of a pebbly surface and clay subsoil, which contribute to the mineral touch of the wine.

Climate

Continental weather with cold winters, rains during spring and fall, and summers with very high daytime temperatures which drops up to 20 °C overnight. This continental climate make the grapes to retain their acidity and aromas that develop during the day.

Winemaking

When the grapes have reached their optimum level of ripeness, they are harvested by hand and the first selection of clusters is carried out in the vineyard. When the grapes have been destemmed, they are placed in stainless steel vats and left to macerate, with regular pumping over to increase the aromas of the wine.

Following the alcoholic fermentation at controlled temperatures below 24°C, the wine goes to French and American oak barrels where malolactic fermentation takes place and the wine is aged for four months.

Tasting Notes

Cherry red colour, with purplish rim, clean and bright. Great intensity of red fruits in the nose, integrating with the toasting of the wood (French and American) and very mineral touches. The palate is fresh, with a very good acidity.

A very meaty and gourmand wine.

Serving recommendations

Recommended serving temperature: 14-16°C

This wine is perfect for pairing a wide range of dishes such as grilled meats, rice and different types of cheese.

Grape Variety: Bruñal (100%)
Vineyard: More than 10 years
Analytics: 12,5 % VOL
D.O. Vino de la Tierra de Castilla y León
Cultivation method : Trellis vines.
Production: 10.050 bottles
Formats. 750 mL