

GRAN LERMA

VINO DE AUTOR



GRAN LERMA 2009 AUTHOR'S WINE . TEMPRANILLO 100%
PRODUCTION: 2900 Bottles 0.75 CL 500 Bottles 1.5 L.

VINEYARD:

This wine comes from very old vineyard placed in the small town of Lerma (Burgos) Spain. The vineyard's confined area determines to be treated in the old traditional way without using mechanical means nor synthesis products.

ELABORATION & AGING:

Harvested by hand during its aromatic ripeness using 15 K. crates. The entire bunches are sorted out and placed in a small tank. A partial treading of grapes is performed daily until the beginning of the fermentation process. This process lasts for 15 days remaining then for 24 months in different French forests oak barrels.

SENSORIAL ANALYSIS:

COLOUR: Very dark red colour with lively & brilliant violet gleams.

NOSE: Distinct, outstanding floral aromas which develop into black fruit & noble wood aromas.

PALATE: Tasty & intense. Initially well balanced while we discover the freshness (acidity) with lively & mature tannins. A silky & smooth wine.

TASTING NOTE:

March 2012

Alcohol	14° Vol.
Total Acidity	5,2 gr/L.
Volatile Acidity	0,54 gr/L.
Total(SO2)	32 gr/L.
PH	3.62

