



According to Vitorino, the forties are a time for reaffirming our love.

Harvest: 2017

Since the forties is also a time when youth and experience meet for the first time, this wine is innovative but at the same time has a unique character.


 **tempranillo**


 3 months in French oak barrels


 at least 3 months

Alc. 14% Vol.

 14 °C

 purplish red and bluish tones suggesting youth

 fresh fruit and black fruits: cherries and blueberries

 delicate spices at the end
fruity sensations, *confiture*
long and persistent

To enhance aroma and color, we carry out fermentation in reverse order: first of all the malolactic and then the alcoholic. Three months in the barrel gives the wine complexity. It is not clarified or filtered before bottling.