





In 2005 Vitorino had been working for 'fifty odd' years


Harvest: 2015

 **tempranillo**


 14 months in French and American oak barrels


 6 months

Alc. 14.5% Vol.

 16 °C

 ruby-red, violet rim

 ripe fruit blended with toasted oak aromas

 pleasant sensation of body and soft tannins

De-stemming and crushing, fermentation over 10 days at a controlled temperature. During aging in barrels, periodic decanting is carried out to boost clarity. The wine is not clarified or filtered before bottling.