

Iñigo Amézola, Barrel Fermented Red Wine 2020

Grape variety: 100% Tempranillo

Alcohol content: 14%

Sugar: 2,5 g/l

Total acidity: 5,8 g/l

Total SO₂: 102 mg/l

PH: 3,5

Harvest: The excellent ripeness of the fruit guarantees the maximum quality of the grapes selected from San Quiles, our best parcel.

Vinification: malolactic fermentation done in 225 litres French oak barrels.

Ageing: 8 months in barrel (100% French oak). Rest in bottle.

TASTING NOTES

Intense plum colour, ginger and cedar aromas with hints of chocolate and blueberries. Structured, voluminous, complex and persistent.

LIMITED EDITION: 3.000 bottles

ACKNOWLEDGEMENTS

92 points Tim Atkin

