LA DAMA



Type of wine: Red Crianza.

Number of bottles: Limited and numbered amount of bottles depending on the vintage. 7,000 bottles approximately.

Variety of the grape: Cabernet Sauvignon 60%, Monastrell 40.

Alcohol: 13,5ºC Volume.

Capacity: 75 cl.

Elaboration process: Grapes are hand-picked at the beginning of September in 20 kg boxes. Fermentation at a controlled temperature in tanks of 4,000 litres. 12 months ageing in new French an American oak barrels. The best barrels are selected and bottled for 12 months or more before they arrive to our clients.

Tasting notes: **To the eye**, a red wine showing an elegant dark cherry colour, clean and brilliant, with violet shaded rim.
On the nose you can find notes of ripe black fruit, plum, cherry, with echoes of sweet spices, vanilla and cinnamon.
It is aromatic and tasty on the palate, with hints of ripe fruit of the forest and roasted coffee.
This wine leaves a pleasant and balsamic long aftertaste. It invites to drink more.

Recommended serving temperature: 15 ºC.

Wine-pairing: We recommend it for accompanying all types of roasts, red meat and rice dishes.

Awards:

Gold medal, wine contest “Radio Turismo 2009” in Madrid.
Silver medal, “Cinve 2009” International Awards.
Ciudad de Maia Award 2009, Portugal.
Silver medal in Hong Kong in 2009 in the contest for the best Spanish wines for Asia, organized by the International Association of Sommelliers.
Silver medal, “Arribe 2010” International wine contest.
Silver medal, international “Wine Challenge Catavinum 2012”.

Mentions:

Peñín guide since 2009.
"Almanaque gastronómico" of the Valencian Community 2008 and 2009.
Sibaritas” magazine number 77 of April 2009.
“Intervinos” guide 2009.

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