



7 METROS 2019

Pure Tempranillo fruit from the Rioja Alta made in an innovative way from Spanish oak.

VARIETY

100% tempranillo.

VINEYARD

Vineyards from our best suppliers in the Rioja Alta and Alavesa. This vintage comes from San Vicente de la Sonsierra and Viñaspre.

WEATHER CONDITIONS 2019

A mild autumn and winter. The vintage was warm, despite the frosts that occurred in April and May. Exceptional weather conditions during the ripening period. Mediterranean vintage. Vintage classified as "Excellent".

WINEMAKING AND AGEING

Hand harvested grapes. Alcoholic fermentation in stainless steel tanks with naturally occurring colour and aroma extraction, as well as malolactic conversion, which occurred very slowly. It aged for a minimum of 18 months in Spanish oak (*Quercus Pyrenaica*) from forests located in Burgos and León. Aged in bottle for 12 months. A selection of 72 barrels.

TASTING NOTES

COLOR. Deep garnet.

NOSE. Red fruit aromas followed by touches of menthol, balsamic notes, cedar, resin and fresh herbs, as well as subtle notes of coffee and cocoa.

MOUTH. Complex in flavours that enhance the aromatic intensity in balance with the balsamic notes.

PAIRING

Barbecued red meats, smoked meats and soft cheeses.



Our commitment to achieve a neutral environmental impact has led us to reduce the weight of our bottles.



SERVING: 16-18°C.

ALCOHOL CONTENT: 13,5%

TARTARIC ACID: 5,63 g/l

pH: 3,60

PART OF
SOGRAPE

