



EL CAPRICH O
winery

AGUARÁ TANNAT

Special Reserve

Brand	Aguará Tannat Special Reserve
Grapes	Tannat 100%
Origin	El Carmen
Soil	Sandstone and stony with good permeability.
Conduction	Medium trellis
Irrigation	Natural
Vinification	This amazing and limited edition Tannat comes from a selected plot with a yield of 5,000 kg / ha. After manual harvest and a very delicate treatment of the fruit, the grapes are destemmed, crushed and sent to fermentation tanks at a controlled temperature of 25°. A post-fermentation maceration of 20 days is carried out, where also happens malolactic fermentation.
Aging	The wine is aged in new French oak barrels for 18 months. After bottling, the wine rests for 12 months in the bottle prior to the commercialization.
Alcohol	14 % alc. Vol
Total acidity	3,8 g/l.
Residual sugar	2 g/l.
Tasting notes	Exceptional Tannat, of an intense and dark red colour with purple hints. The nose shows notes of ripe red and black fruit, amalgamated with tertiary notes of vanilla coming from the French new oak barrel. The palate is extremely elegant, complex with fleshy structure. Pure flavors of nuts and cassis slide. Complex and refined wine, with the perfect harmony, with a very long and enveloping end. Nice potential for further cellaring..
Winemaker	Javier Alegresa

