



Category:	WINE		
Style:	RED WINE		
Variety:	RED BLEND		
Region:	RIOJA		
Vintage:	2016		
Volume:	750ml		
Vineyard:	Selection of parcels from 15-25 year-old vineyards, located in Rioja Alta and Rioja Alavesa. Controlled yields of 45HL/HA on average. (6.500kgs/ha)		
Vinification:	The grapes are de-stemmed and crushed. Alcoholic fermentation at controlled temperatures starting off at 10C to reach 28C. Prolonged skin-contact maceration up to 21 days. Malolactic fermentation in stainless-steel tanks. Once this process has finalised, the wines are put into barrels for ageing with racking every six months.		
Appearance:	Attractive colour with luminous highlights		
Bouquet:	Soft spice and refined oak on the nose with a depth of jammy red berry fruits.		
Palate:	Luscious and Intense on tasting with pleasant tannins that mingle with fresh and mature fruit. Finishes with delicious, long-lasting flavours.		
Technical Analysis:			
Alcohol:	13.50%	Packaging:	1 x 750ml
Hancocks Product:	87905		