



LIMITED EDITION  
DE FAMILIA 2015



#### VITICULTURE

VINEYARD SOURCE: EL PEÑASCO VINEYARD, VALLE DEL LONCOMILLA  
SOIL TYPE: STONY ALLUVIAL-COLLUVIAL  
CANOPY MANAGEMENT: VERTICAL SHOOT POSITIONING  
CLIMATIC DATA: SUBHUMID MEDITERRANEAN WITH 750MM RAINFALL DURING WINTER

#### ANALISIS

VARIETIES	:60% Cabernet Sauvignon 20% Carmenere 20% Syrah
ALCOHOL DEGREE	:13.5%
TOTAL ACIDITY	:6.6 g/L (Tartaric Acid)
RESIDUAL SUGAR	:2.74 g/L
Ph	:3.35
MALOLACTIC FERMENTATION	:100%

#### TASTING NOTES

Our Limited Edition presents a deep ruby red color. Its well developed bouquet is an elegant combination of cherry aromas with a light touch of black currant liqueur mingle with cassis, dry plums, sweet candied fruit and toasted hazelnuts. On the palate the wine is rich and juicy, with supple tannins, a hint of spicy oak, wide and soft, with delicate flavors that remember black tea leaves and leather. A perfect combination of fruit and oak takes us into a long and balanced ending.

#### WINE AND FOOD

Serve with rich patés, venison, game birds, mushrooms, cheeses like gruyere, Livarot and cheddar. Perfect wine with tender and lean red meat such as veal tenderloin or roasted rack of goat seasoned with fine herbs. We suggest you to serve at 18°C.

#### WINEMAKING TECHNIQUES

- HARVEST:** The grapes were hand harvested and immediately refrigerated at temperatures between 12 and 16 °C.
- CRUSHING:** The harvest is gently milled stemmer-crusher machine to proceed to fill small ponds stainless steel fermentation each strain separately.
- COLD MACERATION:** Crushed grapes are macerated for a period between 48 hours at low temperatures (below 15 °C). This technique increases the aromatic extraction and color.
- INOCULATION:** Grinding is inoculated with selected yeast cultures.
- FERMENTATION:** The fermentation was carried out in small stainless steel tanks and is conducted at controlled temperatures between 25 and 28 °C for 8 days.
- COLOR EXTRACTION:** Pumping over by taking the juice under the cap of skins and irrigating the skins in an intermittent manner. With this craftsmanship ensures powerful tannin and color extraction in natural and neat.
- POST-FERMENTATIVE MACERATION:** After the fermentation the wine is left in contact with the skins for a total period of maceration of 28 days to ensure maximum retention of fruit flavors and color extraction.
- MALOLACTIC FERMENTATION:** During maceration process post fermentative wine malolactic fermentation starts by the action of Leuconostoc oenos bacteria. This bacterium is endemic in our vineyards and its addition is not necessary and malolactic fermentation occurs naturally.
- RAKING:** After malolactic fermentation, the wine is allowed to stand and proceeded to rack to separate the gross lees. After the first racking sulfur dioxide is added in very low doses of around 20 to 35 milligrams per liter in its free form depending on the pH of the wine.
- OAK MATURATION:** Once the 3-component blend of 100% of the wine is aged in new French and American oak. Parenting time is usually 14 months. Storage temperature 15 to 18 °C.
- FINING:** To remove the bitter tannins egg albumin is used as fining tannic natural or as natural settling is only performed annually racking and 3.
- COLD - STABILIZATION:** To ensure the quality attributes of this wine is cold stabilized, but before packaging it makes a soft filter to remove suspended particles.
- BOTTLING:** The bottling of the wine is made in a brand GAI monoblock machine under the protection of inert gas to prevent oxidation. Then the wine remains in bottle saved for another 6 months to reach its optimum maturity before going to market.

