

ELEGIDO



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Tempranillo

We select the best Tempranillo strains from the most prestigious regions of Spain where Reserva de la Tierra is present to create impressive wines as Elegido Tempranillo.

The harvest is carried out manually and in boxes, owing to the abrupt and rebellious nature of the terrain. After a grape selection at the winery, a first cold maceration is carried out at 5 °C, in stainless steel tanks over three days. This allows for maximum extraction of the sweet tannins, as well as the colour, the fruity aromas and the minerals. After the maceration, a malolactic fermentation is carried out for 30 days at a controlled temperature of 26 °C – 28 °C. During this time daily overpumping takes place following the Délestage method. This wine is racked to 225 or 300 litre barrels of Allier French oak medium toast where it undergoes a 6-month aging process until reaching its minerally rich and complex pallet along with the toasty and unique aromatic bouquet.

Elegido Tempranillo has an intense ruby colour that combines with deep garnet hues. Its aromas remind red fruits, as berries or blackberries, and has a slight mineral touch due to its origin. In the mouth it is meaty, voluptuous and mineral.



VINO DE ESPAÑA