COLECCIÓN VALLEMAYOR VIÑA CERRADILLA 11



Made with grapes from 5 hectares of vineyards in "La Cerradilla" estate, with vines over 60 years old and a limited production of 4,000 kg of grapes per hectare. This vineyard is located on an unirrigated slope facing northwest, owned by the Pérez Foncea family.

Cherry-red; clean with a good rim. High colour intensity.

A harmonious combination of fruity aromas from the Tempranillo and new French oak. Hints of vanilla, liquorice and peppercorns. Very persistent.

Tannins are fruity, the toasty notes of the oak gradually emerge as the wine is enjoyed. Smooth and amiable in the mouth. Aftertaste of cherries and red berries; smooth and long.

It can be increasingly enjoyed over the next 9 or 10 years, provided it is always stored at a constant temperature of 16-20 °C.

GRAPE: 90 % Tempranillo Y 10% Mazuelo. **ALC. BY VOL:** 14,30 % Vol. **PAIRING:** Traditional Mediterranean cuisine and meat-based delicatessen.

Temperature better served at 16-18° C.