



# ALMA DE CANTAURI

2001

## HISTORY

Alma de Cantauri was born three years after the winery first entered the world of aged wines. As its name suggests, this wine is a result of the curiosity and effort of three generations in the search for the best, most dazzling wines.

## VINEYARD

Bodegas Alonso González has 20 ha of Tempranillo grapes and 2.5 ha of other red wine varieties (Garnacha, Mazuelo, Graciano, etc.). These vineyards are situated between 520 m and 580 m above sea level and protected by the Sierra Cantabria Mountains. Calcareous clay soils.

## VARIETY OF GRAPES

90% TEMPRANILLO, 10% MAZUELO, GRACIANO Y GARNACHO

## WINEMAKING

The fruit comes from our oldest vineyards. The vines are over 65 years old and have very limited production. This wine is only made in years when the vintage is **Historic**. Numbered productions with a maximum of 1500 bottles per vintage. This wine must be decanted as it has a very long aging process.

## IDEAL TEMPERATURE FOR CONSUMPTION

18°C a 20°C

\*It is a wine that **has to be decanted** due to its long aging period.

