



# CANTAURI

## VENDIMIA SELECCIONADA

### HISTORY

Cantauri **Vendimia Seleccionada** took its first steps in 1998. Previously, the winery had only produced young wines or vinos del año (wines produced in the same year in which they were harvested). It was the second generation of the family who decided to experiment with high quality and aged 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, which gives them a special microclimate protected on the right by the Sierra Cantabria Mountains and on the left by the River Ebro. Calcareous clay soils.

### VARIETY OF GRAPES

100% TEMPRANILLO

### WINEMAKING

We select our vineyards by age. They are never less than 30 years old and have limited production. After handpicking, they are destemmed and placed in a stainless-steel tank for alcoholic fermentation. This is followed by malolactic fermentation. The wine is then aged in American oak barrels and later in the bottle. This process takes at least two and a half years.

### IDEAL TEMPERATURE FOR CONSUMPTION

18°C a 20°C

