

## **MAURO 2001**

**Alcoholic degree** 13.5°

### **Grape Varieties**

Tempranillo 90%

Syrah: 8%

Garnacha: 2%

**Vineyards:** Tudela de Duero – Santibañez de Valcorba

### **Vintage:**

Mild and humid weather until budburst. Spring frost arrived and reduced the crop. A hot and dry summer followed by a mild September allowed us to commence the harvest of perfectly ripe and healthy fruit at the end of the month.

### **Tasting Notes:**

Very expressive aromas, charming, with a potent fruity attack, predominantly of violets and licorice. Broad, with ripe fleshy tannins, this wine shows genuine complexity together with a freshness that carries through to, and defines, the long finish.

### **Ageing and Consumption:**

Mauro 2001 was bottled in July 2003 after spending 16 months in French and American oak barrels of varying ages. This is an excellent vintage of optimum ripeness notable for its equilibrium and potential to evolve further in the bottle.