

MAURO 2004

Alcoholic degree: 14.5 %

Grape Varieties:

Tempranillo 88 %

Syrah: 12%

Vineyards: Tudela de Duero- Santibáñez de Valcorba

Vintage:

Rainy winter. Warm, frost-free spring with a quick but regular budburst. A milder august than usual with cool nights slowed ripening and prevented the desiccation of leaves. Harvest began on September 27th with dry weather, yielding a high quality crop of small, thick-skinned berries.

Tasting notes:

Impressive nose with bright aromas of cherries, plus fine notes of cassis and violet. Rich in the palate with a velvety texture, full tannins and excellent length.

Ageing and consumption:

Mauro 2004 was bottled in June 2006 after 16 months ageing in French and American oak barrel of varying ages. A classic vintage of perfect ripeness to drink or lay down.

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