

## **Mauro Vendimia Seleccionada 1996**

**Alcoholic Degree:** 14°

### **Grape Varieties:**

Tempranillo: 97%

Garnacha: 3%

### **Vintage:**

The 1996 vintage is characterised by an excellent balance between the alcohol and acidity. The wines are enveloped in very fine ripe tannins.

After a mild winter the springtime was very wet. This was followed by a very dry and mild summer which contributed to the slow maturation of the grapes which were harvested in optimum condition, between September 20 and October 7.

### **Tasting Notes:**

Extremely intense fruit on the nose with a delicate touch of oak. Explosive aromas of dark fruits, chocolate, ripe grape skins and subtle mineral aromas.

The palate has great extract, superb structure and immense density; the tannins are fat, soft and ripe.

The attack is powerful yet refined and the wine develops on the palate to give an immense finish with the same sensations of very ripe fruits.

### **Bottling and Consumption:**

This wine was bottled in June 1999 after 14 months ageing in french oak barrels on one year and 10 months ageing in older american oak barrels.

This is a wine with a great potential for ageing, having enormous concentration that would benefit from several years maturing in bottle.

However, if the wine is to be consumed young, we recommend a vigorous decanting in order to liberate the aromas and to allow the tartrate crystals that develop naturally in the bottle to deposit.