

## **MAURO VENDIMIA SELECCIONADA 2002**

**Alcohol degree:** 14.5°

**Varieties:** Tempranillo 100%

**Vineyards:** Tudela de Duero- Santibáñez de Valcorba

### **Vintage:**

Vintage characterized by the drought and the variability with a hard winter and a summer of dramatic contrasts, some hydric stress and irregular veraison. The harvest was a bit later than usual, with reduced yields and a scrupulous selection of grapes.

### **Tasting notes:**

Serious and elegant on the nose, it offers a fresh fruitiness and delicate aging notes. Full and compact in the mouth, it possess huge tannins but well rounded and a great finish.

### **Aging and Consumption;**

It was bottled in January 2006 after aging for 32 months in barrels of French and American oak, both new and used.