

**Mauro 1996**

**Alcohol:** 13,5°

**Grape Varieties:**

Tempranillo: 85%

Grenache: 10%

Syrah: 5%

**Vintage:**

A bountiful vintage of quantity and quality which commenced with a mild winter followed by a rainy winter with few frosts. The summer cycle was dry and less warm than previous vintages which caused the slow ripening of the grapes.

The harvest took place between 20<sup>th</sup> of September and 7<sup>th</sup> of October with threats of unexpected rain and excellent must with great colour and balanced acidity.

**Tasting notes:**

A wine with pedigree, serious and convincing with magnificent blue tinted red color. Intense aromas of forest fruits, original balsamic notes, floral with a light herbal background. Solid, persistent, with full, polished tannins. The oak is perfectly integrated with the wine. The finish is spiced with a touch of liquorices.

**Ageing and consumption:**

This vintage of Mauro was aged for 13 months in French & American oak, 80% and 20% respectively. The ageing polished any excess of sharpness.

A vintage with lots of fruit, color and taninns which emphasize wines with great aging potencial such as this Mauro 1996: a wine which allows the option to drink young and enjoy imediatey or lay down to discover more complex pleasures.

**Date of bottling:** March 1998.