

MAURO 2000

Alcoholic degree 13.5°

Grape Varieties

Tempranillo 90%

Syrah: 8%

Garnacha: 2%

Vineyards: Tudela de Duero – Santibañez de Valcorba

Vintage:

An abundant but uneven crop, because of late budburst following a cold winter and rainy spring. Summer was dry and mild, and the extended harvesting began on 9th October. A rigorous ‘green harvest’, and the slow maturation of grapes in moderate temperatures ensured wines of great freshness and balance.

Tasting Notes:

Subtle and perfumed on the nose, with floral and balsamic notes and very discrete use of oak. On the palate it is a silky, full-bodied wine, rich with ripe red fruit and smooth tannins.

Ageing and Consumption:

The wine was bottled in June 2001, after 14 months ageing in French and American oak barrels. It clearly displays the ‘house style’ of Mauro and is true to the best hallmarks of the vintage - soft tannins and delicious fruit which encourages early drinking.