

Mauro Select Vintage 1994

Alcoholic Degree: 13,5°

Grape Varieties: Tempranillo: 90%

Garnacha: 10%

The Vintage:

It was a very good year for vineyards. From the first days of April to harvest time in October the rainfalls were of about 29 mm and the average temperature 16°C. A long, hot and dry summer provided a harvesting earlier than usual. The grapes presented an appropriate maturing with a balance between sugar and acidity. The lack of rainfalls in this period facilitated the harvest.

Tasting Notes:

Complex and deep aromas of ripe red currants at first and ageing details at last; also notes of spices and toasted bread.

In the mouth the wine is rich, dense, concentrated and long, with round tannins.

Bottling and Consumption:

It was bottled on January, 1998, after ageing in new French and used American barrels for 30 months: 14 and 16 respectively. The wine is expected to have a long life, getting a higher expressiveness after developing in the bottle.