

MAURO VENDIMIA SELECCIONADA 1997

Alcohol Degree: 14°

Grape varieties:

Tempranillo 97%

Garnacha 3%

Vineyards: Tudela de Duero- Santibáñez de Valcorba

Vintage:

A long growing season characterised by a mild winter, which led to early budding and a delayed harvest on account of the short, relatively cool summer. An alleviation of the bunches in July allowed us to achieve uniform ripening of the grapes in the second half of October.

A smaller production than normal, particularly low yields, and the decision not to commercialize the TERREUS but instead to use the production of the **Pago de Cueva Baja** vineyard in the VENDIMIA SELECCIONADA, together account for the very high quality of the wine.

Tasting Note:

Fascinating aromas of black fruit, encased in spices and penetrating mineral nose. Fleshy, full and round in the mouth, with fine fresh tannins. Powerful and with an excellent finish, this is a wine with lively fruit expression, formidable persistence and very well-integrated oak.

Bottling and Consumption:

Bottled without filtration in May 2000 after 24 months of ageing in French and American oak barrels. In this harmonious wine, which can be kept for many years, we have endeavoured to preserve the full character of the terroir and the fruit. Can be drunk with pleasure in its early years, but should be decanted at least half an hour before drinking.