

MAURO VENDIMIA SELECCIONADA 1998

Alcoholic degree: 14°

Grape varieties: Tempranillo 100%

Production: 29.000 bottles

Vineyards: Tudela de Duero-Santibáñez de Valcorba

Vintage:

A cold and rainy winter and spring resulted in a late bud-burst which in turn avoided frost damage in April. Rainfall in September delayed the harvest. Harvesting was slow, vineyard by vineyard, because of uneven maturity. In general, a very good vintage with great concentration but irregular. Those who chose the best moment for picking and made a strict selection in the vineyard and winery, have produced high quality wines.

Tasting Notes:

Elegant red fruit aromas, mixed with balsamic hints and an austere minerality. Full-bodied and vigorous on the palate, it is a big wine rich in nuances which displays a velvety texture, smooth and firm tannins. It will develop very well in the bottle.

Ageing and Consumption:

Mauro Vendimia Seleccionada 1998 was bottled in May 2001 after ageing 24 months in new and used French and American barrels.

Decanting is recommended before serving as the wine was not filtered and some sediment may form in the bottle.