

## **MAURO 2003**

**Alcoholic degree** 14 %

**Grape Varieties** 90% Tempranillo  
10% Syrah

**Vineyards** Tudela de Duero – Santibañez de Valcorba

### **Vintage Notes**

The growing season was characterised by a mild, frost free but wet winter and an early budburst. Veraison was rapid in the long hot summer, and the harvest began on September 15th in warm conditions ensuring perfectly healthy grapes.

### **Tasting Note**

Fascinating nose packed with floral aromas and appetising fruit. Silky in the attack, it displays a fleshy texture, fine ripe tannins, and vibrant acidity on the finish.

### **Ageing Details and Overall Assessment**

Mauro 2003 was bottled in June 2005, after 15 months ageing in French and American oak barrels of varying ages. It is both opulent and well-balanced, showing the 'Mediterranean' influence of the vintage in the context of the naturally continental climate of the high castillian plateau.