

## **MAURO VENDIMIA SELECCIONADA 2000**

<b>Alcoholic degree</b>	14°
<b>Grape Varieties</b>	100% Tempranillo
<b>Production</b>	22 500 bottles
<b>Vineyards</b>	Tudela de Duero – Santibañez de Valcorba

### **Vintage Notes**

A large and variable vintage influenced by a late budding following the cold winter and wet spring. Leaves were removed to open the canopy during a dry summer of moderate heat. Harvesting was gradual, beginning 9<sup>th</sup> October, with the grapes finishing ripening slowly in the gently warm conditions, resulting in very fresh wines.

### **Tasting Note**

Earthy, spicy nose, with fruit and wood influences nicely in balance. Tannic and full, with good richness, juicy fruitiness and a lively acidity that lengthens and defines the wine in the mouth. In the context of a distinctly 'Atlantic' vintage, this Mauro V.S. shows the high quality and refinement for which the cuvée is celebrated.

### **Ageing and Consumption:**

Bottled in January 2004 after 30 months barrel-ageing in a mixture of French and American oak, new and used.

We recommend decanting before serving, because the wine has not been filtered and therefore a deposit may form in the bottle.