

N/V



95 POINTS

“ The different grapes are carefully fermented separately and with different regimes of maceration and extraction but always looking for elegance within the natural power of the zone. The final blend was transferred to French oak barrels, 67% of them new (a percentage that seems to be slowly going down), for the élevage of 22 months. This time, some 5% of the volume carried out its aging in new Stockinger foudres. (...) ”

- Luis Gutiérrez, April 2001
