



Arrocal Selección Especial

TINTO FINO · 18 MONTHS OAK



Pairing

Ideal pairing for meat dishes such as red meat, roast lamb, beef chop, without forgetting cured cheeses or foie gras.



15°C

VARIETY: 100% Tinto Fino. (Tempranillo)

AGE OF THE VINEYARD: 45 years.

ALTITUDE: 855 meters sea level.

SOILS: Clay loam.

HARVEST: Manual in 16 Kg boxes and selection table.

AGING: 18 months.

ANUAL PRODUCTION: 15.000 Bottles.

Color

Intense ruby red color, with slightly garnet rims that testify its aging. Bright, clean and very high layer.

Aroma

It is a frank wine, complex, open and very high aromatic intensity. A range of ripe black fruits, as plums, blackberries and cherries. Touches of rosemary and thyme flower. Complete its bouquet with balsamic perfumes, soft vanilla, black cocoa. Roasted and clean french oak.

Palate

Powerful and mature entry, with weight and remarkable length. Concentrated and full-bodied, its character is reflected in its velvety and dense tannin, tamed, providing a very good structure.

