



BODEGAS  
**MÁS QUE VINOS**  
creadores de recuerdos



#### **ERCAVIO SELECCIÓN LIMITADA 2011**

Grape variety: 100% Tempranillo (Cencibel).

Vineyards: 30-50 year old vines.

Calcareous clay soils, 750 meters above sea-level.

Continental climate.

Yield: 4000 kg /ha.

Harvest: Manual in late September.

Fermentation: In stainless steel tanks with natural yeast, temperature controlled.

Malolactic: Spontaneous in amphorae (tinajas).

Barrel: 12 months in new American oak barrels.

Only the best barrels are selected.

#### **TASTING NOTES**

Colour: Appealing ruby red, lively and young for its age.

Aroma: Fine aromas of red berries (strawberries, raspberries), spice box and vanilla.

Hints of toffee.

Palate: On the palate the wine presents itself elegant, with medium body. The fruit aromas of the berries are well balanced with soft, velvety tannins and good acidity.

The finish is long and elegant.

Temperature: 16-18°C.

Food pairing: Fried fish for example tuna, roast beef, partridge, duck, guinea fowl.

**Accolades:**

**Mundus Vini: Gold Medal**