



CARIÑENA SELECCIÓN ESPECIAL 2015



85% Cariñena (Carignan), viñedo único
15% Syrah



Hand harvested



Old vines, Dry farmed



12 months new French oak, 6 months bottle

Michael was a pioneer in 2009 when he made his first wine with 100% Carignan in Cariñena when nobody was considering the potential of the grape in single variety wines. Each year we are progressing with this varietal and making more wines, each with a different aspect of Cariñena.

Viticulture:

The grapes are from a single vineyard at 700 metres above sea level in the municipality of Cariñena, with alluvial soil, mixed with brown slate and high iron content clay. The vines are more than 40 years old, dry-farmed, bush vines and are hand-harvested.

Winemaking:

The fermentation took place in stainless steel vats at 22-25 °C. with native yeasts. Aged in new French oak barrels for 12 months. Minimal filtration. A limited production of about 2000 bottles.

Tasting note:

Deep ruby colour. Intense and sexy nose with aromas of blackberries, red currants, clove and smoke. On the palate it has a refreshing firm acidity and concentrated juicy raspberries and blueberries. Persistent finish. Youthful, drinking well now, with potential for ageing. 2025.

Suggested pairings:

Roasted poultry, grilled meats, stews. Blue fish dishes like grilled Ahi tuna.

Recommended temperature of service: 14 °C.

Points & Awards:

Peñín Guide: 90 points and 4 stars for price-quality relationship.