

## AILALÁ SOUSÓN 2022

Red Wine



| Cellar Ailala — Ailala O S.I.  Owners The Flower and the Bee St., Miguel Montoto  Winegrower Ricardo Carreiro Álvarez.  Winemakers Inma Pazos. Consultant Winemaker. Jean Francois Hebrard.  Grapes Origin Solis Grantito sands. (sábrego), clay and schist.  Varietal Breakdown  Orography  Terraces (socalcos) & smooth slopes.  2022: An unusual climatic year for Galicia, with little rainfall and an exceptionally hot summer, which confirms once again that the Gomariz vineyards are in a privileged terroir. Whereas, in the plots outside, there were occasional vegetative stops that slowed down maturation, or even stopped the cycle, in Gomariz, the subsoil water sources kept the plants safe, and they were able to complete the phenolic maturation successfully.  Vintage  Vintage  Vintage  Vintage  Winemaking  Winemaking  Grape selection at the vineyard. Temperature control from the lurking of the so common fungal diseases, getting to obtain a very healthy wintage. But it has been a harvest where the human factor was, without a doubt, the most decisive, because with very uneven maturation in the different plots, it was necessary to be very careful to ensure the moment of harvesting to collect a balanced harvest, with enough acidity and sugar to built the desired wines.  Organoleptically, the wines have low alcoholic degree with a very good volume on the palate that will give us long wines with a good journey over time.  Winemaking  Grape selection at the vineyard. Temperature control from the very reception of the grapes. Selection in field. Hand Harvest into 18 kg plastic-crates. Sorting table is used. Skin contact maceration at low temperature. Alcoholic fementation in stainless steel under controlled temperature. Salvage yeast. Periodical Pump over and punch down is made. 4 months aging in Barrel. Wine rounds until bottling. Bottled in Fruit Day in July 2024.  Skirol 13,1 (13 in label)  Reducing sugar (g/l) 1.3  Total Sulphites (mg/l) 1.3  Total Sulphites (mg/l) 1.5  Total Sulphites (mg/l) 1.5  Total Sulphites (mg/l) 1.5   |                               |                                                                                                            |
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| Winemakers    Imma Pazos. Consultant Winemaker: Jean Francois Hebrard.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | Cellar                        | Ailalá – Ailalelo SL                                                                                       |
| Minemakers   Imma Pazos. Consultant Winemaker: Jean Francois Hebrard.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | Owners                        | The Flower and the Bee SL, Miguel Montoto                                                                  |
| Solis   Granitic sands. (sábrego), clay and schist.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | Winegrower                    | Ricardo Carreiro Álvarez.                                                                                  |
| Varietal Breakdown Orography Terraces (socalcos) & smooth slopes. 2022: An unusual dimate (year for Galicia, with little rainfall and an exceptionally hot summer, which confirms once again that the Gomariz vineyards are in a privileged terroir. Whereas, in the plots outside, there were occasional vegetative stops that slowed down maturation, or even stopped the cycle, in Gomariz, the subsoil water sources kept the plants safe, and they were able to complete the phenolic maturation successfully.  Vintage The high temperatures during the spring protected from the lurking of the so common fungal diseases, getting to obtain a very healthy vintage. But it has been a harvest where the human factor was, without a doubt, the most decisive, because with very uneven maturation in the different plots, it was necessary to be very careful to ensure the moment of harvesting to collect a balanced harvest, with enough acidity and sugar to build the desired wines.  Organoleptically, the wines have low alcoholic degree with a very good volume on the palate that will give us long wines with a good journey over time.  Winemaking Winemaking  Winemaking Grape selection at the vineyard. Temperature control from the very reception of the grapes. Selection in field. Hand Harvest into 18 kg plastic-crates. Sorting table is used. Skin contact maceration at low temperature. Alcoholic fermentation in stainless steel under controlled temperature. Salvage yeast. Periodical Pump over and punch down is made. 4 months aging in Barrel. Wine rounds until bottling. Bottled in Fruit Day in July 2024.  **Reducing sugar (g/l)** 1, 3.  **Total Production (n² Bottles)**  Total Production (n² Bottles)  Format  Cases of 12x75 cl.  Aliala is a Galician word, used in traditional folklore that has clear Celtic origins. Not have a direct translation, is a cry of joy and fun. Alialala, Alialelol, sing and shout when good times are shared among friends. (It's the Galician Olel).  Servicie & food pairing  10 °C Stews. Iberian Pork, including Iberian ham. Barbeu | Winemakers                    | Inma Pazos. Consultant Winemaker: Jean Francois Hebrard.                                                   |
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| Varietal Breakdown Orography Terraces (socalcos) & smooth slopes. 2022: An unusual climatic year for Galicia, with little rainfall and an exceptionally hot summer, which confirms once again that the Gomariz vineyards are in a privileged terroir. Whereas, in the plots outside, there were occasional vegetative stops that slowed down maturation, or even stopped the cycle, in Gomariz, the subsoil water sources kept the plants safe, and they were able to complete the phenolic maturation successfully.  Vintage  Vinta |                               | Granitic sands. (sábrego), clay and schist.                                                                |
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| Vintage  Vin |                               |                                                                                                            |
| Confirms once again that the Gomariz vineyards are in a privileged terroir. Whereas, in the plots outside, there were occasional vegetative stops that slowed down maturation, or even stopped the cycle, in Gomariz, the subsoil water sources kept the plants safe, and they were able to complete the phenolic maturation successfully.  Wintage  Vintage  Vint | 9.0g.up.i.y                   |                                                                                                            |
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| winemaking  Grap selection at the vineyard. Temperature control from the very reception of the grapes. Selection in field. Hand Harvest into 18 kg plastic-crates. Sorting table is used. Skin contact maceration at low temperature. Alcoholic fermentation in stainless steel under controlled temperature. Salvage yeast. Periodical Pump over and punch down is made. 4 months aging in Barrel. Wine rounds until bottling. Bottled in Fruit Day in July 2024.  ### 3,55    Total Production (nº Bottles)  Format  Label Explanation  Servicie & food pairing  16 °C. Stews. Iberian Pork, including liberian ham. Barbecues. Octopus (Pulpo a la Gallega). Robert Parker, Wa, Jul24: 904 (2022); Guiā Peñin 2024: 90 (2019); Guiā a Pemana Vittinicola SVI) Guia Piones Vinos por s10 € Mileurismo Gourmet 2019 (2017); Mondos vinic Pottles); Janeis Robinson. Apride: 15/20 (2014); Elmonator Vinos y Guiarel Vinos Por 190 (2015); Guia Repsol: 90 (2016); Guia Repsol: 90 (2016); Guia Repsol: 90 (2016); Guia Repsol: 90 (2016); Guia Pionson, Apride: 15/20 (2014); Elmoutoinco, Jul18: 15.5/20 (2016); Guia Vinic Pionson, Apride: 15/20 (2014); Elmoutoinco, Jul18: 15.5/20 (2016); Guia Repsol: 90 (2016); Guia Vinic Pionson, Apride: 15/20 (2014); Elmoutoinco, Jul18: 15.5/20 (2016); Guia Vinic Pionson, Chron, Vinic Pionson, Chron, Villa Pionson, Pionson, Pionson, Villa Pionson, Pionson, Villa Pionson, Pionson, Villa Pionson, Pionson, Villa Pionson, P  |                               |                                                                                                            |
| getting to obtain a very healthy vintage. But it has been a harvest where the human factor was, without a doubt, the most decisive, because with very uneven maturation in the different plots, it was necessary to be very careful to ensure the moment of harvesting to collect a balanced harvest, with enough acidity and sugar to build the desired wines.  Organoleptically, the wines have low alcoholic degree with a very good volume on the palate that will give us long wines with a good journey over time.  Grape selection at the vineyard. Temperature control from the very reception of the grapes. Selection in field. Hand Harvest into 18 kg plastic-crates. Sorting table is used. Skin contact maceration at low temperature. Alcoholic fermentation in stainless steel under controlled temperature. Salvage yeast. Periodical Pump over and punch down is made. 4 months aging in Barrel. Wine rounds until bottling. Bottled in Fruit Day in July 2024.  **Wor   13,1 (13 in label)  **Reducing sugar (g/l)   1,3  **Total acidity (g/l)   5,8  **pri   3,55  **Total Sulphites (mg/l)   70  **Total Production (nº Bottles)   10.000 of 75 cl.  **Cases of 12x75 cl.**  **Label Explanation   Cases of 12x75 cl.**  **Alialá is a Galician word, used in traditional folklore that has clear Celtic origins. Not have a direct translation, is a cry of joy and fun. Alialá!, Alialelol, sing and shout when good times are shared among friends. (if s the Galician Ole!).  **Servicie & food pairing   16 ° C. Stews. Iberian Pork, including Iberian ham. Barbecues. Octopus (Pulpo a la Gallega).  Robert Parker, WA, Jul 24: 90 + (2022); Guia Peñín 2024: 90 (2022); Guia de Somana Vitivinicola SEVI 2024: 93 (2019); Vinous, Jun 21: 90 (2017); Mundus Vini 2020. Gold (2017); 4º en Ranking de los Mejores Vinos por <10 € Mileurismo Gourmet 2019 (2017); Decanter WWA-18_Bronze 87 (2016); Guia Repsol: 90 (2016); Decanter, Nov17: 90 (2015); Jancis Robinson, Apr16: 15/20 (2014); Elmundovino.com_Jul 18: 15.5/20 (2016); Guia Wine fatty and savoury touch. The tannins are round an |                               |                                                                                                            |
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| be very careful to ensure the moment of harvesting to collect a balanced harvest, with enough acidity and sugar to build the desired wines.  Organoleptically, the wines have low alcoholic degree with a very good volume on the palate that will give us long wines with a good journey over time.  Grape selection at the vineyard. Temperature control from the very reception of the grapes. Selection in field. Hand Harvest into 18 kg plastic-crates. Sorting table is used. Skin contact maceration at low temperature. Alcoholic ferrementation in stainless steel under controlled temperature. Salvage yeast. Periodical Pump over and punch down is made. 4 months aging in Barrel. Wine rounds until bottling. Bottled in Fruit Day in July 2024.  **Reducing sugar (g/l)** 13,1 (13 in label)**  **Reducing sugar (g/l)** 1,3  **Total acidity (g/l)** 5,8  **DH** 3,55  **Total Sulphites (mg/l)** 70  **Total Production (nº Bottles)** 10.000 of 75 cl.  **Format**  Cases of 12x75 cl.  **Alalai is a Galician word, used in traditional folklore that has clear Celtic origins. Not have a direct translation, is a cry of joy and fun. Ailalái, Ailalelol, sing and shout when good times are shared among friends. (It's the Galician Ole!).  Servicie & food pairing  **Servicie & food pairing**  Servicie & food pairing  **Total Production**  Servicie & food pairing  **Total Production**  **Total Production**  **Label Explanation**  **Total Production**  **Cases of 12x75 cl.**  **Libel Explanation**  Label Explanation  **Total Production**  **Cases of 12x75 cl.**  **Libel Explanation**  Label Explanation  **Total Production**  **Cases of 12x75 cl.**  **Libel Explanation**  **Label Explanation**  **Total Production**  **Total Production**  **Total Production**  **Cases of 12x75 cl.**  **Libel Explanation**  **Label Explanation**  **Label Explanation**  **Total Sulphites**  **Total Sulphites |                               |                                                                                                            |
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| temperature. Alcoholic fermentation in stainless steel under controlled temperature. Salvage yeast. Periodical Pump over and punch down is made. 4 months aging in Barrel. Wine rounds until bottling. Bottled in Fruit Day in July 2024.    13,1 (13 in label)   Reducing sugar (g/l)   1,3                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | Winemaking                    |                                                                                                            |
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| ## Scores    Bottled in Fruit Day in July 2024.   3,1 (13 in label)     Reducing sugar (g/l)   1,3     Total acidity (g/l)   5,8     DH   3,55     Total Sulphites (mg/l)   70     Total Production (nº Bottles)   10.000 of 75 cl.     Cases of 12x75 cl.     Alialá is a Galician word, used in traditional folklore that has clear Celtic origins. Not have a direct translation, is a cry of joy and fun. Alialál, Alialelol, sing and shout when good times are shared among friends. (It's the Galician Olél).    Servicie & food pairing   16 ° C. Stews. Iberian Pork, including Iberian ham. Barbecues. Octopus (Pulpo a la Gallega).     Robert Parker_WA_Jul24: 90+ (2022); Guía Peñín 2024: 90 (2022); Guía de los Mejores Vinos de Galicia 2024 Oro (2019); James Suckling Oct24: 90 (2019); Guía La Semana Vitivinícola SEVI 2024: 93 (2019); Vinous_Jun21: 90 (2017); Mundus Vini 2020_Gold (2017); 4º en Ranking de los Mejores Vinos por ≤10 € Mileurismo Gourmet 2019 (2017); Decanter WWA-18_Bronze 87 (2016); Guía Repsol: 90 (2016); Decanter_Nov17: 90 (2015); Jancis Robinson_Apr16: 15/20 (2014); Elmundovino.com_Jul18: 15.5/20 (2016); Guía Vivir el Vino 2016: 92 (2014)    Aromas of cinnamon, cherry, lilac, chalk, pen spoils. Snuff blonde, violet, wild berry yogurt. In the mouth it is as fluid wine fatty and savoury touch. The tannins are round and sweet.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |                               |                                                                                                            |
| Analysis    Reducing sugar (g/l)   1,3     Total acidity (g/l)   5,8     pH   3,55     Total Sulphites (mg/l)   70     Total Production (nº Bottles)   10.000 of 75 cl.   Format   Cases of 12x75 cl.     Alialá is a Galician word, used in traditional folklore that has clear Celtic origins. Not have a direct translation, is a cry of joy and fun. Ailalá!, Ailalelo!, sing and shout when good times are shared among friends. (It's the Galician Olé!).    Servicie & food pairing   16 ° C. Stews. Iberian Pork, including Iberian ham. Barbecues. Octopus (Pulpo a la Gallega).   Robert Parker_WA_Jul24: 90+ (2022); Guía Peñín 2024: 90 (2022); Guía de los Mejores Vinos de Galicia 2024_Oro (2019); James Suckling_Oct24: 90 (2019); Guía La Semana Vitivinícola SEVI 2024: 93 (2019); Vinous_Jun21: 90 (2017); Mundus Vini 2020_Gold (2017); 4º en Ranking de los Mejores Vinos por ≤10 € Mileurismo Gourmet 2019 (2017); Decanter WWA-18_Bronze 87 (2016); Guía Repsol: 90 (2016); Decanter_Nov17: 90 (2015); Jancis Robinson_Apr16: 15/20 (2014); Elmundovino.com_Jul18: 15.5/20 (2016); Guía Vivir el Vino 2016: 92 (2014)    Aromas of cinnamon, cherry, lilac, chalk, pen spoils. Snuff blonde, violet, wild berry yogurt. In the mouth it is as fluid wine fatty and savoury touch. The tannins are round and sweet.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                               |                                                                                                            |
| Analysis    Total acidity (g/l)   5,8   9H   3,55     Total Sulphites (mg/l)   70     Total Production (nº Bottles)   10.000 of 75 cl.     Format   Cases of 12x75 cl.     Ailalá is a Galician word, used in traditional folklore that has clear Celtic origins. Not have a direct translation, is a cry of joy and fun. Ailalá!, Ailalelo!, sing and shout when good times are shared among friends. (It's the Galician Olé!).    Servicie & food pairing   16 ° C. Stews. Iberian Pork, including Iberian ham. Barbecues. Octopus (Pulpo a la Gallega).     Robert Parker_WA_Jul24: 90+ (2022); Guía Peñín 2024: 90 (2022); Guía de los Mejores Vinos de Galicia 2024_Oro (2019); James Suckling_Oct24: 90 (2019); Guía La Semana Vitivinícola SEVI 2024: 93 (2019); Vinous_Jun21: 90 (2017); Mundus Vini 2020_ Gold (2017); 4º en Ranking de los Mejores Vinos por ≤10 € Mileurismo Gourmet 2019 (2017); Decanter_WA-18_Bronze 87 (2016); Guía Repsol: 90 (2016); Decanter_Nov17: 90 (2015); Jancis Robinson_Apr16: 15/20 (2014); Elmundovino.com_Jul18: 15.5/20 (2016); Guía Vivir el Vino 2016: 92 (2014)    Aromas of cinnamon, cherry, lilac, chalk, pen spoils. Snuff blonde, violet, wild berry yogurt. In the mouth it is as fluid wine fatty and savoury touch. The tannins are round and sweet.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | Analysis                      | %Vol 13,1 (13 in label)                                                                                    |
| Total Production (nº Bottles) 10.000 of 75 cl.  Format Cases of 12x75 cl.  Ailalá is a Galician word, used in traditional folklore that has clear Celtic origins. Not have a direct translation, is a cry of joy and fun. Ailalá!, Ailalelo!, sing and shout when good times are shared among friends. (It's the Galician Olé!).  Servicie & food pairing 16 ° C. Stews. Iberian Pork, including Iberian ham. Barbecues. Octopus (Pulpo a la Gallega).  Robert Parker_WA_Jul24: 90+ (2022); Guía Peñín 2024: 90 (2022); Guía de los Mejores Vinos de Galicia 2024_Oro (2019); James Suckling_Oct24: 90 (2019); Guía La Semana Vitvinícola SEVI 2024: 93 (2019); Vinous_Jun21: 90 (2017); Mundus Vini 2020_Gold (2017); 4º en Ranking de los Mejores Vinos por ≤10 € Mileurismo Gourmet 2019 (2017); Decanter WWA-18_Bronze 87 (2016); Guía Repsol: 90 (2016); Decanter_Nov17: 90 (2015); Jancis Robinson_Apr16: 15/20 (2014); Elmundovino.com_Jul18: 15.5/20 (2016); Guía Vivir el Vino 2016: 92 (2014)  Aromas of cinnamon, cherry, lilac, chalk, pen spoils. Snuff blonde, violet, wild berry yogurt. In the mouth it is as fluid wine fatty and savoury touch. The tannins are round and sweet.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |                               | Reducing sugar (g/l) 1,3                                                                                   |
| Total Production (nº Bottles)  Total Production (nº Bottles)  Cases of 12x75 cl.  Alialá is a Galician word, used in traditional folklore that has clear Celtic origins. Not have a direct translation, is a cry of joy and fun. Alialá!, Alialelo!, sing and shout when good times are shared among friends. (It's the Galician Olé!).  Servicie & food pairing  16° C. Stews. Iberian Pork, including Iberian ham. Barbecues. Octopus (Pulpo a la Gallega).  Robert Parker_WA_Jul24: 90+ (2022); Guía Peñín 2024: 90 (2022); Guía de los Mejores Vinos de Galicia 2024_Oro (2019); James Suckling_Oct24: 90 (2019); Guía La Semana Vitivinícola SEVI 2024: 93 (2019); Vinous_Jun21: 90 (2017); Mundus Vini 2020_Gold (2017); 4º en Ranking de los Mejores Vinos por ≤10 € Mileurismo Gourmet 2019 (2017); Decanter WWA-18_Bronze 87 (2016); Guía Repsol: 90 (2016); Decanter_Nov17: 90 (2015); Jancis Robinson_Apr16: 15/20 (2014); Elmundovino.com_Jul18: 15.5/20 (2016); Guía Vivir el Vino 2016: 92 (2014)  Aromas of cinnamon, cherry, lilac, chalk, pen spoils. Snuff blonde, violet, wild berry yogurt. In the mouth it is as fluid wine fatty and savoury touch. The tannins are round and sweet.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |                               | Total acidity (g/l) 5,8                                                                                    |
| Total Production (nº Bottles)  Format  Cases of 12x75 cl.  Ailalá is a Galician word, used in traditional folklore that has clear Celtic origins. Not have a direct translation, is a cry of joy and fun. Ailalá!, Ailalelo!, sing and shout when good times are shared among friends. (It's the Galician Olé!).  Servicie & food pairing  16 ° C. Stews. Iberian Pork, including Iberian ham. Barbecues. Octopus (Pulpo a la Gallega).  Robert Parker_WA_Jul24: 90+ (2022); Guía Peñín 2024: 90 (2022); Guía de los Mejores Vinos de Galicia 2024_Oro (2019); James Suckling_Oct24: 90 (2019); Guía La Semana Vitivinícola SEVI 2024: 93 (2019); Vinous_Jun21: 90 (2017); Mundus Vini 2020_ Gold (2017); 4º en Ranking de los Mejores Vinos por ≤10 € Mileurismo Gourmet 2019 (2017); Decanter WWA-18_Bronze 87 (2016); Guía Repsol: 90 (2016); Decanter_Nov17: 90 (2015); Jancis Robinson_Apr16: 15/20 (2014); Elmundovino.com_Jul18: 15.5/20 (2016); Guía Vivir el Vino 2016: 92 (2014)  Aromas of cinnamon, cherry, lilac, chalk, pen spoils. Snuff blonde, violet, wild berry yogurt. In the mouth it is as fluid wine fatty and savoury touch. The tannins are round and sweet.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                               | pH 3,55                                                                                                    |
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| Scores  2024_Oro (2019); James Suckling_Oct24: 90 (2019); Guía La Semana Vitivinícola SEVI 2024: 93 (2019); Vinous_Jun21: 90 (2017); Mundus Vini 2020_Gold (2017); 4º en Ranking de los Mejores Vinos por ≤10 € Mileurismo Gourmet 2019 (2017); Decanter WWA-18_Bronze 87 (2016); Guía Repsol: 90 (2016); Decanter_Nov17: 90 (2015); Jancis Robinson_Apr16: 15/20 (2014); Elmundovino.com_Jul18: 15.5/20 (2016); Guía Vivir el Vino 2016: 92 (2014)  Aromas of cinnamon, cherry, lilac, chalk, pen spoils. Snuff blonde, violet, wild berry yogurt. In the mouth it is as fluid wine fatty and savoury touch. The tannins are round and sweet.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | Servicie & 1000 pairing       |                                                                                                            |
| Scores  Vinous_Jun21: 90 (2017); Mundus Vini 2020_ Gold (2017); 4º en Ranking de los Mejores Vinos por ≤10 €  Mileurismo Gourmet 2019 (2017); Decanter WWA-18_Bronze 87 (2016); Guía Repsol: 90 (2016);  Decanter_Nov17: 90 (2015); Jancis Robinson_Apr16: 15/20 (2014); Elmundovino.com_Jul18: 15.5/20 (2016); Guía Vivir el Vino 2016: 92 (2014)  Aromas of cinnamon, cherry, lilac, chalk, pen spoils. Snuff blonde, violet, wild berry yogurt. In the mouth it is as fluid wine fatty and savoury touch. The tannins are round and sweet.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |                               |                                                                                                            |
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| (2016); Guía Vivir el Vino 2016: <b>92</b> (2014)  Aromas of cinnamon, cherry, lilac, chalk, pen spoils. Snuff blonde, violet, wild berry yogurt. In the mouth it is as fluid wine fatty and savoury touch. The tannins are round and sweet.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | Scores                        |                                                                                                            |
| Aromas of cinnamon, cherry, lilac, chalk, pen spoils. Snuff blonde, violet, wild berry yogurt. In the mouth it is as fluid wine fatty and savoury touch. The tannins are round and sweet.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                               |                                                                                                            |
| <b>Tasting Notes</b> is as fluid wine fatty and savoury touch. The tannins are round and sweet.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |                               |                                                                                                            |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | Tasting Notes                 |                                                                                                            |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | J                             | It has a long finish with hints of fresh red fruits.                                                       |