

VITICULTORES DE LAPUEBLA

Camino de la Torre

TECH SHEET

COMMERCIAL DATA

Name

Camino de la Torre

Producer

VITICULTORES DE LAPUEBLA, SL.

Production

2,840 bottles

Degree

14.5% vol.

Variety

100% Tempranillo

VINEYARD AND PREPARATION

Description

Vineyard located in Lapuebla de Labarca, in the “La Media Legua” area, next to the “Camino de la Traicion”, at about 545 meters of altitude.

Age

Vineyards planted in 1923

Floor

Clay-calcareous soils.

Harvest

Manual harvest, carried out on October 2, 2022, in 20 kilo boxes.

Vinification

80% destemmed grapes without crushing and 20% whole bunch for subsequent fermentation in open plastic buckets for 15 days.

Malolactic then in 500 liter French oak bocoys.

Aging

Aging for 14 months in 500-liter bocoyes and 6 months in the bottle before going on the market.

TASTING

Visual phase

Deep cherry red color with high layer violet hues with hardly any evolution on the edge.

Olfactory phase

Complex and expressive nose, aromas of black fruits stand out, such as blackberries and plums, along with floral notes such as violets and spices, scrubland and wild herbs.

taste phase

Vigorous and structured wine, with firm but integrated tannins. The lively acidity provides balance. The finish is long and persistent with elegant fruity and spicy nuances.

Operating temperature

16-18°C



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Vinos elaborados con un AURA única