

MASCARADAS

SERIE MODERNA Stradicionες

During the winter solstice, in different parts of Spain and Portugal, a series of traditions of ancient origin take place, in which characters dressed in strange costumes are the protagonists of village festivals. They represent the devilish characters running through the streets and chicle people, inviting them to join the party. Our wine Mascaradas is a tribute to these ancient traditions, and above all, an invitation to enjoy the party.

Grape variety: 100% Tinta de Toro

Source of grapes: A special selection from 7 plots of our own vineyards.

Harvesting: By hand.

Vinification: Average maceration time of 10 to 12 days. Fermentation at a temperature of 21 to 26°C.

Ageing: 10 months in mostly American oak barrels.

TASTING NOTES

A purple-red colour. Aromas of liquorice, red berry fruit and flowers mingling harmoniously with the aromas coming from the wine's ageing in barrel (vanilla, cocoa and toffee). Fruity, fresh and balanced on the palate.

