

# GEN ONE

TINTO

**HANDCRAFTED**

**VINEYARD** Standing at between 800 and 900 metres above sea level, these are 80-year-old ungrafted, unirrigated Monastrell and Garnacha Tintorera bush vines, and forty-year-old Cabernet Sauvignon and Syrah vines. The vines are farmed organically on nutrient-poor land, on stony limestone land for the Monastrell and Garnacha Tintorera, and pebbly, sandy soil for the Syrah and Cabernet Sauvignon – rainfall levels are very low.

**CASK TYPE** Fine-grained French Allier 500-litre oak casks.

**VINIFICATION** The grapes are harvested by hand into small 12 kg boxes starting in mid-September for the Syrah grapes, and mid-October for the Cabernet Sauvignon, Monastrell and Garnacha Tintorera.

On delivery to the winery, the grapes go into open new French oak casks, undergoing cold-temperature pre-maceration to give the wine more colour, freshness and fruit aromas. Fermentation then takes place over around 10 days at a constant 29 °C, all processes are carried out by hand and there is a gentle daily pumping over. The wine rests on its skins for 30 days (post-maceration), again with daily pumping over to obtain fine tannins. Malolactic fermentation occurs in the same oak casks, using gentle bâtonnage to stir the fine lees over 3 months, enhancing the wine's volume and elegance.

The wine is then racked by gravity to be aged for a further 30 months in the same toasted 500-litre French oak casks used throughout the fermentation process.

**TASTING NOTES** An intense ruby red with flashes of crimson. Primary fruit aromas of dark fruits of the forest, with hints of fruit compôte, pepper, autumn leaves and aromatic hillside herbs. The secondary aromas are yeastier with hints of marzipan, this extra complexity resulting from carrying out the malolactic fermentation in oak casks. These are rich, complex oaky aromas derived from the lengthy 30-month ageing in very large oak casks, which enable the wine to retain freshness while fully integrating the fruit aromas. The wine is truly complex, with the rugged expression of its terroir softened by subtle touches of vanilla, tobacco, dark spices and leather, which develop and become more pronounced if the wine is allowed to breathe on opening. It is full-bodied in the mouth, with smoothly spicy tannins that are both elegant and complex. The wine's intense richness gives way to an elegant finish, making this powerful wine seductively drinkable thanks to the painstaking craftsmanship and lengthy ageing in oak that give it subtlety on the palate. It is worth appreciating how the wine opens up in the glass, as the primary aromas of the different grapes that go into making the wine blend with more balsamic, earthy aromas reminiscent of a country walk. The wine is a perfect blend of the 4 grape varieties that are best suited to the Almansa region.

**FOOD PAIRING** This is a medium-to-full-bodied red wine of great aromatic complexity, an intense and refined wine that goes well with Spanish ham, oily fish, meat or fish tataki, as well as rice dishes, duck confit, red meats and all kinds of roast dishes. Prior decanting is recommended and the ideal serving temperature is 17-18 °C.



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