

Flor de Silos

Aged Red, Tempranillo

Data sheet

It is the maximum expression of the Tempranillo variety in sandy soils of very old vines, planted between 1927 and 1930. In very poor soil and at high altitude.

It is cherry red in colour with garnet reflections. In this plot, the Tempranillo surprises us with mineral notes of graphite, Chinese ink, black fruits and liquorice. We perceive balsamic notes over time. On the palate it is a tasty wine, balanced with soft and ripe tannins. It has good length because of its refreshing acidity.

Aging time: From 14 to 18 months in French oak barrels, depending on the vintage.

Age of the vines: Planted between 1927 and 1930.

Yield: 2.500 Kg/ha.

Average altitude: 900 meters.

Pairing: Large game dishes, birds with hair and feathers, noble birds, Castilian roasts, semi-cured cheeses, dishes with mushrooms or pasta.

