

Varieties:

*Tempranillo, Merlot and
Albillo Mayor*

Winemakers:

Oscar Navarro

Vineyards: The Tempranillo grapes come from microplots located on very poor, minimally evolved soils in Gumiel de Izán, planted between 1900 and 1930. Some of these vines are “Pie Franco”—phylloxera-resistant plants that have preserved the original, native roots of the variety. The microplots selected for this Gran Reserva represent the finest grapes from three sites in Gumiel de Izán, situated at an altitude of 860 m. Vineyard management, though not yet certified organic, follows organic principles, avoiding chemical treatments and relying on careful hand pruning to achieve yields of no more than 1,500–2,000 kg/ha.

Vinification: Harvesting is carried out manually in 15 kg boxes. Upon arrival at the winery, the grape clusters are carefully selected to ensure proper ripeness of the stems, as most of the grapes undergo whole-bunch fermentation in small-capacity tanks. A cold pre-fermentative maceration is performed to extract varietal aromas and colour, followed by alcoholic fermentation at controlled temperatures of 26–28 °C and a subsequent post-fermentative maceration with the skins. After this stage, malolactic fermentation takes place in 100% new French oak barrels.

Ageing: Aged for 26 months in 100% French oak barrels. The oak is sourced from the finest French forests, featuring very fine grain and a medium-long toast, ensuring optimal integration of the wood with the wine.



Tasting notes:

Cherry red with garnet hues and a ruby rim.

On the nose, it is elegant and inviting, with a pronounced varietal character and subtle toasty notes. Complex balsamic aromas dominate, with hints of anise and licorice, ripe black fruit over an undergrowth background, and a floral nuance reminiscent of violet.

On the palate, it is round, structured, and voluminous. The delicate toasty notes reappear on the finish, blending beautifully with black fruit. Silky tannins are integrated within a powerful structure, offering great persistence and elegance. This is an intense, concentrated, and long wine.

Food pairing: Ideal with roasts and traditional stews, game, and aged cheeses. When served with grilled red meat, chicken, vegetables, or even fish, it reveals additional flavours and nuances that truly highlight the depth and complexity of the wine.

Storage and serving guidelines: Stored at a cool, constant temperature, this wine will evolve positively in the coming years. Serve at 16–18 °C in a large, fine wine glass.

Awards and ratings

95 points • Wine Enthusiast 2025

96 points • Gourmet Guide 2024 (Spain)

93 points • James Suckling 2024