



## BARBAROT 2005

Bárbara Palacios López-Montenegro

### Winemaking:

Red wine elaborated with Tempranillo and Merlot grape varieties. They were harvested on the first week of October 2005, with an excellent phenolic maturity. It allowed us to macerate the must at low temperatures some days prior to the beginning of its fermentation. During the process of alcoholic fermentation, a Delestage (rack and return system) was implemented: procedure that involves the wine drained off and placed into another empty tank, allowing the cap to sink to the bottom of the tank. Then the still-fermenting must is gently returned to the tank, spraying the entirety of the cap, thus more thoroughly breaking up the cap and resulting in a more complete extraction. Once the fermentation was finished, the wine kept macerating around 15 days until it was decided to be run off.

The aging was done in new American oak barrels of 225 l for 12 months. Once it has been bottled, the wine has evolved and got rounded in a natural way, getting better as the time goes by.

**Alcohol Content:** 13,5% by volume

**Tasting notes:** Deep cherry colour, reminiscent of black and red berries aromas, especially those from cranberries; it is characteristic of our Merlot variety. The aromas entwine with the vanilla essence of the American oak. Shy first flavours in mouth as the aromas perceived in nose will stay in our senses and enjoy them for a while.