



BARBAROT 2006

Bárbara Palacios López-Montenegro

Winemaking:

Red wine elaborated with Tempranillo and Merlot grape varieties. They were harvested on the 5th of October 2006, with a great phenolic maturity. Una vez encubado se llevo a una temperatura de 12°C con el fin de realizar una maceración pre-fermentativa durante 5 días. 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 is 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 French oak barrels of 225 l for 12 months. Bottled 18 months ago. It is right now in its best time to be consumed.

Alcohol Content: 13,5% by volume

Tasting notes: Deep ruby colour. Enhanced fruity aromas of preserves and plum, they melt with the roast of the french barrel givin the wine a great balance. The fruit and acidity fills our mouth and the aromas explode again. Great persistence in the after taste.