



PANTOCRATOR 2011

THE GRAPE

The grapes come from the best vineyards on our property, with an average age of 50 years and located in the shelter of the Obarenes mountains. The vines are trained in goblet and harvested by hand. Only produced in exceptional vintages.

VARIETIES

100% tempranillo.

WINEMAKING

The fermentation of this wine is carried out in stainless steel tanks with a total of 18 days of maceration and daily punching down. It spends a full year in tank before being put into new American oak barrels for the first time, where it remains for 24 months. Once the ageing period is over, it spends another full year in the tank where it is refined and ready for bottling. Before being marketed, the wine will rest for at least 6 years rounding off in the bottle.

TASTING

Intense cherry red colour with a very high robe. A good glyceric density with a soft fall along the walls of the glass gives us an indication of its great volume.

Intense and concentrated aromas on the nose, with a predominance of ripe fruit accompanied by toast and spices from the oak.

On the palate it has light notes of eucalyptus, ripe fruit, red fruit compote and a characteristic mineral touch on the finish. It fills the palate with firm, elegant and silky tannins. The fruity and spicy sensation provides a long and satisfying finish.

CONSUMPTION AND PAIRING

Best consumed between 16-18 °C. Ideal with red meats, stews and cured cheeses.