

VERUM

Bodegas y Viñedos

VERUM MERLOT, TEMPRANILLO & CABERNET SAUVIGNON The shallow soils and our 3m deep limmy rock, give to this Verum wine a elegance unforgetable.

We wanted to show all the fruitness with a prefermentative maceration and after its alcoholic fermentation, it was kept for 17 days with the skins. To finish the process we have kept this wine in french new barrels and one year in bottle.

The noise is powerfull but well balance by the time in the bottle, very elegant showing black fruit, spiceness, red pepper, flowers and balsamic notes.

At the mouth is like velvet, his tannins are sweet, the acidity is well integrate and with a really long final.



Name: Verum merlot, tempranillo and cabernet.

Vintage: 2009

Aging: 12 months new french barrels

Alcohol: 14% Vol.
Capacity: 75 cl
6 bottles case
Contains sulphites

Awards:

Bronze IWSC 2010 (vintage 2007)