

PUERTA DE ALCALÁ Crianza 2019

Charles III restored the Puerta de Alcalá, one of his flagship projects of his progress plans in the Madrid city. It turned into the main entrance to the city and the most representative monument during his reign. At the same time, Puerta de Alcalá has been a symbol of modernity and of opening of new markets for our winery.

Vintage: 2019

Denomination of origin: "Vinos de Madrid"

Subzone: Arganda

Production area: Villarejo de Salvanes (Madrid)

Grape variety: Tempranillo, Syrah and Garnacha

Ageing: 9 months in French and American oak barrels.

Alcohol grade: 14,5 % vol.



Ageing:

Nine months in French and American oak barrels. Once the malolactic fermentation ends, the wine passes directly to the barrels of 225 litres without any treatment. During the time in barrels, the wine takes the best from the oak until it reaches a remarkable complexity. The wine is rounded thanks to the ageing in bottle.

Bottling:

The bottling is carried out under the strong quality controls of the winery and of the Regulator Council 'Vinos de Madrid'.

Advisable consumption:

Short and long term (8 years).

Serving temperature: between 16 y 18°C.

Tasting Note:

Intense brilliant cherry red. In nose, good intensity with fruits and notes from the ageing in barrels. In mouth it is full of nuances, structured and well balanced. Elegant in retronasal passage.

Gastronomy:

This kind of wines go perfectly well with all types of meats with strong garnish.