



D.O. Vinos de Madrid

EL RINCON 2006

Produced from 90% Syrah and 10% Red Grenache grapes from our own vineyards in Aldea del Fresno. 10 months ageing in French Allier oak barrels.
A limited bottle edition. Estate bottled.

Red Reserve

CURRENT VINTAGE

2006

VINEYARDS

Our own vineyards of the varieties *Syrah* and *Red Grenache*.

The vines are guided in high trellis, in which techniques of *canopy management* are used, such as leaf removal, green harvest, etc. The vines are permanently supervised in order to maximize light exposure of clusters and leaves.

We use various irrigation techniques, such as RDI (Regulated deficit irrigation), PRD (Partial root drying) and SSDI (Subsurface drip irrigation) and focus on monitoring water content of the soil and vine stress in real time.

CONTENTS

Alcohol: 14.5%

Residual sugars: 2.0 g/L

Ph: 3.8

PRODUCTION METHODS

Hand harvested, the tanks are loaded by gravity after destemming. Prolonged maceration of up to 4 weeks. The wine is aged in new and semi-new 225 liter (*Allier*) French oak barrels for 10 months in a climatized ageing cellar. The wine is bottled without fining and unfiltered.

TASTING NOTE

Exhibiting a deep, intense colour with an elegant and complex nose. Ripe plums, violets, and caramel make up the aromatic profile of this wine accompanied by mineral and lightly spiced notes. It has outstanding balance and complexity with plenty of ripe fruit, backed up with deeply soft tannins. Its finish is remarkably balanced.

SERVING SUGGESTIONS

Serve at about 16 °C. Ideal with cheese, foie, poultry, pastas and risottos.