



## 2018 Dragonglass Limited Edition

### TECHNICAL SHEET

#### About the wine

Specifically crafted for aspiring wine collectors and enthusiasts. The 2018 Dragonglass Limited Edition comes from 80 to 100+ year-old Tinta de Toro vines. It was aged for 24 months in new French oak to achieve maximum roundness and elegance. Malolactic fermentation in French oak barrels. It was bottled unfiltered and unfiltered.

#### Tasting notes

The bouquet of the 2018 Dragonglass Limited Edition is rich and deep, maintaining its elegance without being overpowering. On the palate is full-bodied, intense and beautifully balanced

showing concentration and elegance, offering cassis, violets, chocolate, cinnamon, blackberry and a hint of candied orange. Dark notes of mineral, smoke and earth and hints of licorice and spice, with a finish mainly characterized by its velvety tannins. Rich, elegant and sophisticated.

This stunning 2018 Dragonglass would easy cellar for 8-10 years and drink well for another 20+ years thereafter.

#### Storage and serving conditions

Storage temperature: 12-16°C | 55-60F

Serving temperature: 16-18°C | 60-64F

We recommend decanting 30mins to 1 hour prior to consumption.

#### Production

Limited to 3000 bottles.

#### Vineyard

Pre-phylloxera vines between 80 and 100 years of age.

#### Soil

The soil is made up of sediments of sandstone, clay and limestone conglomerate. Stony, sandy and poor soils.

#### Climate

Continental with Atlantic influences marked by extreme temperature variation during hot summer days and cool nights followed by cooling morning mist. Very cold and dry winters.

#### Harvest

Exclusively manual with rigorous pre-selection of the berries at the vineyard with subsequent table selection at the winery to ensure optimal and homogeneous ripening conditions.

#### Variety

Tinta de Toro (tempranillo)

#### Alcohol content

15% vol