



2017 Dragonglass Black Series Edition

TECHNICAL SHEET

About the wine

Specifically crafted for wine collectors and connoisseurs. The 2020 Dragonglass Black Series Edition comes from 133-year-old Tinta de Toro vines. It was aged for 30 months in new French oak. It was subsequently transferred to older and larger French oak vats – where it still remains today – to achieve maximum roundness and elegance. It underwent malolactic fermentation in French oak barrels.

Tasting notes

The bouquet of the 2017 Dragonglass Black Series Edition is very deep, intense and focused yet incredibly elegant with a soaring nose of notes of violet, graphite, chocolate, black currant, menthol, peppermint and a touch of cassis. The palate is full-bodied with dense, firm, robust with incredibly fine tannins. Stunning minerality is present from the first sip. The wine becomes incredibly long and focused with a deep and round finish after some time in the glass. Rich, elegant and sophisticated.

This sensational 2020 Dragonglass would easily withstand 10 to 12 years of cellaring and drink well for another 30+ 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

Ultra-limited edition of 533 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