



## 2018 Dragonglass Limited Edition

### TECHNICAL SHEET

#### About the wine

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

#### 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 25+ years thereafter.

#### Storage and serving conditions

Storage temperature: 12-16°C | 55-60F

Serving temperature: 16-18°C | 60-64F

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

#### Production

Limited to 2,500 bottles.

#### Vineyard

Pre-phylloxera vines of over 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

Tempranillo

#### Alcohol content

15% vol