



## NUMERUS CLAUSUS

**VARIETIES:** Tempranillo.

**ELABORATION AND AGEING:** A product based on thorough selection of grapes from vineyards over 80 years old, those that produce less than 4 bunches. Vines growing on gravelly terrain in the upper part of the Pisuerga. The vines get the perfect level of sun exposure and harvests are carried out manually at the optimum moment. Every step of the process is monitored from harvest to the sorting table, and vinification takes place in small vats at precisely 25°C for 25 days.

Ageing is for 18 months in new French oak barrels before bottling.

**TASTING NOTES:** A brilliant, deep dark burgundy colour, with flecks of ruby. Concentrated ripe fruity taste, with intense hints of minerals (graphite, slate), balsamic hints (eucalyptus, pine) and spices (clove, cinnamon). Reminiscent of blackberries and cranberries wrapped in a creamy oak taste, with hints of hazelnut and toffee.

Concentrated in the mouth, oily in the centre, dense, balanced and sweet, with fine tannin, long and expressive, clearly leaving the strong character of the land.

**PAIRING:** Goes well with all types of red meat, lamb and game.  
Serving temperature: 16-18°.

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