

## MARCO REAL COLECCIÓN PRIVADA

### TYPE OF WINE CRIANZA

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### GRAPE VARIETIES

Tempranillo, Cabernet Sauvignon, Merlot and Graciano.

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### VINIFICATION

Wine made with selected hand-picked grapes from the Velasco family vineyards located in Sansol and Torres del Río and handsorted upon arrival at the winery. The vinification is done separately depending on varieties and vineyards. The alcoholic fermentation is conducted at 28°C following a long maceration period (25 to 30 days) to get the maximum extraction of the grapes' good tannins.

The malolactic fermentation takes place in new French oak barrels from 7 cooperages.

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### AGEING

After making the coupage, the wine is aged for 12 months in new French oak barrels made in the center of France. Later on, the wine remains in the bottle in order to be at its best when reaching the consumer.

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### TASTING NOTES

**Colour:** This wine has a deep red color with light violet tones.

**Nose:** Primary aromas of red fruits complemented by fine elegant hints of oak.

**Mouth:** It is full bodied, voluminous, intense with a great persistence. Its personality is marked by balsamic tones resulting from the aging in new barrels. The wine preserves a big quantity of fruit that combines harmonically with a nice touch of high quality oak. Its aftertaste is silky and persistent. Serving temperature: 18°C

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