



**Name:** Villaester

**Type of wine:** Premium red wine 16 months in barrels

**Varieties:** 100% tinta de toro.

**Winemaking:** Fermentation takes place in French oak tanks of small capacities (10.000 litres) and the malolactic fermentation takes place in new French oak barrels with a medium toasting.

**Ageing:** 16 months in new French oak barrels from Allier.

**Tasting notes:** The result is a wine that presents an enormous concentration of color, with dark, cherry-red tones and broad flashes of ruby at the edge. A very dignified bouquet, suggestive and expansive, expressive and original, with varietal tones of mature red fruits, together with vibrant recollections of toasted-wood, spiced and balsamic aromas. On the palate, it is outstanding for its great power and concentration, thereby resulting in a very flavourful wine, great fruitiness and body, fleshy and with enormous intensity in its mature tannins, yet to be polished in the bottle. Very alive and full as a whole, a solid body and very long persistence, with great bottle-ageing potential.

Serving temperature: 17° C. Decanting recommended.