



B O D E G A S
DOMINIO DE BERZAL



7 Varietales

Limited production, the 1,000 bottles that are produced yearly contain a mix, in a fixed proportion, of a carefully selected range of grapes, all from the experimental area of our winery. Its ageing in extra fine grain barrels makes for a complex, unique wine.

Technical Description

Vintage: Manual.

Varieties: Maturana, Graciano, Garnacha, Merlot, Cabernet Sauvignon, Syrah and Prieto Picudo.

Method: Destemming.

Alcoholic Fermentation: 12 days at temperatures no higher than 30° C.

Malolactic Fermentation: New French oak barrels.

Ageing: 17 months in French oak barrels.

Tasting Note

Colour: Bright red with violet tones and high depth.

Nose: Without swirling the glass we can already sense the aromatic intensity of black fruits such as plums. Upon swirling the glass, the aromatic intensity increases resulting in savoury, spiced tones and roasted aromas of fine woods.

Palate: The initial sensation is expressive, light and powerful with ripe fruits. The mid-palate is smooth, silky, well-balanced with mature, elegant tannins, and fine roasted hints. The aftertaste is long-lasting, marked by savoury notes.

Recommendations

Ideal drinking temperature: 17° C.

Pairing: Stewed and grilled meat, large game, bitter chocolate, cold meats, cheeses, etc.

Latest Awards

- 93 points in Wine Inspector 6/2013 edition.
- Gold Medal in the Catavinum World Wine & Spirits Competition 2013.
- Silver medal in the Bordeaux Challenge International du Vin 2013.
- 88 points in the Peñín Spanish Wine Guide 2013.
- Gold Medal. Brussels 2014.
- Second prize Vendimia 2014.