



GRAN ABADENGO 2006

ORIGIN AND VINEYARD

100% made of Juan García grapes. Unique variety that can only be found in a small area in Spain. It doesn't grow in any other place all around the world, reason why this wine offers an unique flavour. These grapes grow in vines aged from 60 to 70 years and have been harvested and selected by hand.

LOCATION AND SOIL TYPE

The vineyards are located, 750 metres over the sea level, in the "Natural Park Arribes del Douro", in northwest Spain, where the river Douro forms a natural border with Portugal. This place has a riverbank microclimate.

Shallow soil. Composition stresses in slate and granite.

VINIFICATION

This wine fermented in a conical frustum 1500-litre shaped tank made of wood. Always 28° C controlled temperature and using only native yeast. The malolactic fermentation takes place in oak barrels. The wine matures in French and Romanian oak barrels for 18 months and it spends, at least, another 24 months in bottle before being sold.

TASTING NOTES

Bright with a high layer deep cherry colour, with orange tones on the edge of the cup from its ageing. Powerful nose, with aromas of red fruit (cherry, plum and red fruit compote) assembled with the contribution of wood, being tinged with aromas of spices, cinnamon, vanilla, nutmeg and light touches of red flowers (contribution of the Romanian barrels). In the palate the first step is light, expanding to fill the entire mouth with flavours of red fruit, balsamic with hints of coffee and vanilla, giving a feeling of balance, harmony, smoothness and fullness. The aftertaste is long, persistent and balanced.

ANALYSIS

Alc vol: 14%

AWARDS

Silver medal in CINVE 2014 and Gold medal in the category of red wines in the International Wine Guide 2014.

FOOD COMPLIMENTS

This wine can be served with red meat, cooked poultry (duck and chicken), beef, veal, stewed meat with condiments (curry, pepper and spices) and cured aged cheeses.

SERVING 16-18 degrees.