

# Teo's 2017

## Features

**Variety:**

100% tempranillo.

**Vineyard:**

3 small plots, close to the winery, with an average age of 93 years. Limited yield to 3.600 kg/ Ha. Few bunches of high quality per plant. Average altitude of 605 m.

**Elaboration:**

Hand harvest. Selection of grapes, destemmed and 7 days fermenting at low capacity tank (16.000 kg). Then, continues the maceration with its own skins during 17 days. Malolactic fermentation finishes in new French oak barrel of 225 l.

**Aging:**

15 months in new French oak barrel where malolactic took place.

**Refinement in bottle:**

Mínimum 10 months.

**Alcohol content:**

14,5°.

**Production:**

3.050 bottles.

**Recommendation:**

Consume at a temperature of 17°C.

## Awards

Catavinum, World Wine Competition 2020: **Great Gold Medal**

International Wine Awards 2019: **Great Gold Medal**

Guía Intervinos 2020: **94 Points**

Guía Peñin 2020: **92 Points**

Guía SeVi 2021: **95 Points**

