

THE 2014 HARVEST

The vine cycle was uneventful, with no serious adverse weather events and only a negligible incidence of pests or diseases. It was an exceptional harvest in terms of quantity and unquestionable quality. And it shows the potential for both the production of great wines for ageing and for lighter, fruitier wines.

THE WINES OF THE 2014 VINTAGE. "Very Good".

They show a magnificent intensity of colour. In the olfactory phase, very fruity aromas are appreciated, based especially on black and red fruits, as well as spicy notes. On the palate, the balance and tannic potential stand out. This is a vintage that will provide the enjoyment of great wines in all categories, a range worthy of the best vintages of Ribera del Duero.

A wine to discover that is only made in excellent years and comes exclusively from the Santa Cruz Estate. An age-worthy wine with a very personal style, for those who are looking for exclusivity.

- 100% Tempranillo. Grapes from old bush vines.
- Vineyards of the Santa Cruz plot, La Horra (Burgos):
- 3 Hectares owned by the winery planted in 1965.
- Altitude of 900 m, sloping vineyards, south facing, natural barrier that protects from the climate. Clay-limestone soil.
- A vineyard of very low production and cultivated without the addition of mineral fertilisers, herbicides or insecticides.
- Harvest: Grapes picked by hand in 14 kg boxes and double selection on the table. Bunches are primarily selected, before moving on to a second selection table where the grapes are selected berry by berry.
- Winemaking: Stainless steel tanks.
- Malolactic fermentation in oak barrels.
- Ageing: 17 months in new fine grain French oak barrels, custom toasting under the guidance of our oenologist.
- Bottle aged for 4 years before being released on the market.
- Bottling: Not cold stabilized, so harmless sediments may appear in the bottle.
- Production limited to 6,700 bottles.
- Serving temperature: 16 to 18° C.

TASTING NOTES

- Intense cherry red with dark garnet rim.
- On the nose a balanced combination of black forest fruits in liqueur, such as blueberries, blackcurrant, violet caramel with a very fresh balsamic touch on the nose. Notes of nutmeg, vanilla, coconut, cocoa, tobacco leaf, with a presence of the minerality characteristic of Pago de Santa Cruz.
- Voluminous on the palate, well-structured, complex. Well balanced and uncuous. Savoury, tasty, full-bodied and long. In short, pure stimulation.

FOOD PAIRING

- Potential combinations with elaborate recipes where the brilliance of this great wine can be appreciated to its full extent. Mushrooms, mushrooms, saffron, black garlic or black eggs, typical dishes of Japanese cuisine. Traditional spelt, rye or chocolate breads.
- Soups, pulses and vegetables with flavour: sautéed red cabbage, purrusalda, smoked ratatouille with egg, tear peas with foie, Pardiñas lentils, Pedrosillo chickpeas. Stews or casseroles such as fish or meat stews, oxtail, hare in royal style or squid stuffed in its own ink, capon. Also perfect with rice dishes with meat, rock fish and seafood.
- Complex cheeses with a lot of maturity, aged or gran reserva such as Pule cheese (donkey), Comté cheese of more than 3 months (cow), Parmigiano Reggiano of more than 32 months and very old sheep's milk cheeses. Also perfect with cocoa, dark chocolate, or as an after-dinner drink with coffee.



ESTATE WINE

