



Abadía de San Quirce

BODEGA — ESTD. 1998

Abadía de SAN QUIRCE M9 2020

TASTING NOTES

Wine made exclusively with grapes from vines in Gumiel de Izán around 60 years old and located at 920 m above the sea level. Very special 100% tempranillo grape from a vineyard almost in to the limit of production in this area. Low production, around 3000kg per ha.

Deep Cherry color and intense nose, Balanced aroma with notes of red and black fruit, balsamic and spices. Fresh,, elegant, silky in mouthfeel and very lingering. It reminds those great Atlantic wines.



TECHNICAL DATA

BACKLABEL

— 2020 vintage

GRAPE VARIETY

— Tinta fino 100%

AGING

— Alcoholic and malolactic fermentations French oak 12 months on barrel, pending time on bottle