The wine is the result of the selection of three grape varieties. Tempranillo 85%, Graciano 10% and Garnacha 5%, grapes manually harvested in 15 kg boxes. Depending on the year, it will be preceded by a partial or total de-stemming depending on the need.

Fermented in "Allier" wooden vats for 11 days at a temperature between 24º and 28º C, in the presence of the skins for 25 more days, obtaining noble tannins that give rise to a long-lasting colour resistance in all our range of wines.

This wine has been pumped over three times a day and clarified with periodic rackings. Aged for a minimum of 20 months in new French oak barrels, from various origins and American, it remains for a time in the tank until its subsequent bottling where it will remain, depending on the vintages, at least 16 months in our bottle racks before being marketed.

It is advisable to uncork and decant it between 30 and 45 minutes before, to be able to appreciate its full aromatic potential. See bottling in the absence of any type of filtration.