

## Alaia Blend



### ***Vinification:***

This vintage is made of 50% Prieto Picudo, 45% Tempranillo and 5 % Merlot.

First, the grapes are carefully selected in the vineyards, taking into consideration the acidity and alcohol level. The grapes are harvested in 14kg boxes, de-stemmed and slightly pressed in order to extract the best must to make the maceration process more effective.

The grapes are then transferred into an interchanger device to reduce the musts temperature from 18-20° Centigrade to 12 to 14. This process is to prevent fermentation during maceration. The grapes are then left to macerate from 10 to 15 days to develop the color and the aroma.

Fermentation takes about 7 days and the grape skin is left with the musts during that process; the maximum temperature will be between 25 and 26° Centigrade.

The wine is then aged for 4 months in 225 liter French Oak barrels.

Alc % 13.5

### ***Tasting Notes:***

**Color:** Deep Ruby red and purple on the rim.

**Nose:** Ripe red fruits with spices.

**Palate:** In the mouth it is soft and generous, with dark cherry fruit, cacao, spices and fresh spices.

**Other:** This opulent fruity wine is best suited with rich meat dishes, stews, game, BBQ as well as cheeses.