



# CIRSION 2017

## TECHNICAL DATA

**Varieties:** 89% Tempranillo and 11% Graciano.

**Vines:** Hand selection of bunches coming from different parcels of old vines. The result of our own investigation on the polymerization of the tannins and anthocyanins in the grape.

**Fermentation:** in French oak vats with temperature control. Malolactic in French oak barrels.

**Aging:** 8 months in brand new French oak barrels.

**Stabilization:** Natural methods.

**Clarification:** Using only egg whites.

**Alcohol:** 14.5%

## TASTING NOTES

**Colour:** Very intense, enormous depth and almost impenetrable. Red flashes with icing tones are projected from the background.

**Nose:** Very complex, formed by a thousand layers almost indecipherable, but all exciting.

There is a light smoked veil, a slight aromatic smoke of the best oak and the finest spices.

Blackness in fruits with redness glows. Wet land and rain on the earth. Ripe fruits return in full splendor.

A box with fresh spices, cocoa, tobacco and a landscape of violets in the background.

**Mouth:** Voluminous, fresh, long, endless...

Red fruits with very fresh red sparkles.

Amazing tannin in such a young wine. Intensity and delicacy, endless freshness, silky and alive, full and caressing.

Cocoa is seasoned with a delicate black fruit liqueur and notes of pink pepper.

Great vintage of Cirsion, undoubtedly among the best.

## VINTAGE, CLIMATIC CYCLE

In the month of April, already with visible clusters, a great frost affected all the vineyards.

There has been a total rainfall of 440 mm.

The cycle has finished with low rainfall and high temperatures.

We started the harvest on September 4<sup>th</sup>, the earliest in our history.

