

## 13 CÁNTAROS NICOLÁS



This wine tells our history, of the original wine cellar dug in the rocks of the hills of Fuensaldaña, where my grandfather Eutiquio first began producing wine. He used the limestone walls of the cellar for his personal bookkeeping. This wine is a homage to his legacy, to the traditions of Fuensaldaña and the Cigales region.

### **-TECHNICAL DATA:**

Wine Type: Red

Grape Variety: 100% Tempranillo ABV: 14% vol.

Viticulture:

13 Cántaros Nicolás is a wine that comes from a selection of vineyards of the Tempranillo grape variety, the vineyards are part of the 50 acres that the cellar has mostly in the Valladolid municipality of Fuensaldaña.

### **-CLIMATE:**

Continental, with great temperature oscillations between night and day during the grape maturation period.

### **-VINTAGE:**

Done by hand in October.

### **-VINIFICATION:**

First, it goes through cold maceration for 3 days. Afterwards, a precise fermentation process is performed with regulated temperature as to favor the extraction of the grape aroma for 15 days with a soft racking, seeking to extract the tannins to provide a balanced and an overall roundness to its structure. Malolactic Fermentation: 30% in new barrels, and 70% in stainless steel barrels.

### **-AGING:**

Aged during 8 months in 225 L. French Oak barrel (90%) and American Oak (10%).

### **-TASTING NOTES:**

Deep cherry red with a violet tint on the edge. A fresh wine with notes of black fruits and plums that combine with light spice and licorice thanks to the wine barrel aging. The taste is round, meaty and with very present and well combined tannins. 13 Cántaros Nicolás is a wine that is welcoming and compels you to continually enjoy it.