

# CÉSAR PRÍNCIPE



Cesar Príncipe is the cellar's flagship wine. The property has over 80 year old vineyards in goblet and in some parts they actually surpass the 100 year old mark, which have to be treated in a special manner. Our intention is to not only harvest the grape in these areas, but also the history contained within its old vines into a singular and outstanding wine. Cesar Príncipe is rare jewel in the Cigales appellation that tries to convey with authority its proud race and balance of the land and climate whence it came.

## **-TECHNICAL DATA:**

Wine Type: Red (Crianza)

Grape Variety: 100% Tempranillo

ABV: 14,5% vol.

Made from the grapes harvested from the "El Negral" (2 Acres) and "La Parada" (3 Acres), "La Majada" and "El Velero" vineyards located on a hillside with a small slope. Although there are other variety of grapes within these vines, only tempranillo grapes are picked for Cesar Príncipe with a very low yield.

The soil is argillaceous and sandy at the bottom, with boulders on the surface.

## **-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 20 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 14 months in 225 L. French Oak barrell (90%) and American Oak (10%) 30% of which are new.

## **-TASTING NOTES:**

Intense cherry red layers. An expressive and potent wine, rich red fruits accented by toffee, spices, balsamics and licorice from the wine barrel aging. A nuance filled wine that evolves into an open and continuous experience expressing all of its characteristics as it breathes. It has a full and long lasting body that envelops the mouth with its ever present and ripe tannins. Ideal for typical Cigales regional dishes such as Lechazo (lamb), red meats and stews.