

La Mejorada Las Cercas 2015

La Mejorada Las Cercas comes from the vines of the lot called Las Cercas and sincerely expresses the influence of the siliceous soil and microclimate on the plant. and, therefore, in this Tempranillo with its mineral and characteristic freshness. The balance of the palate in this wine has its origin in the subtle doses of strength and softness. It poses an extraordinary capacity of evolution, and over the years develops notable fineness and aromatic complexity.

Soil and climate: Among the factors that constitute the terroir of La Mejorada are, firstly, the natural conditions, soil and climate. The climate is what determines the cultivation of the vine. It is what gives the grapes their harmonious maturity. In places like La Mejorada where the ripening is a slow and random process, the soil acquires an importance where even mild variations, even in neighbouring plots, translate to great differences in the quality and authenticity of the wines.



Aging: 12 months in French oak barrels– 30% new barrels

Region: Castilla y León

D.O. Label: Vino de Castilla y León

Year: 2015

Harvest: by hand

Harvest date: Syrah - September 26th, 2015
and Tempranillo – September 30th, 2015

Varietal: 60% Tempranillo and 40% Syrah

Altitude vineyard: 750m.

Bottling date: August 25th, 2017

Bottle tyoe: Bordeaux

Alcohol content: 14% vol. Alc.

Production: 14.600 Bottles and 559
Magnum

Tasting notes

COLOUR: Brilliant, cherry red, with deep layering

AROMA: The nose is fresh, ripe black fruit (cassis and blackberry), violet flower, mineral, balsamic, white pepper.

FLAVOUR: The palate is powerful, creamy, balsamic and balanced, velvety, silky and fruity tannins and long finish aftertaste

Scores and Awards

93 Points Parker

Silver Medal Gran'd International

Wine Award Mundus Vini 2020