J. FERNANDO 6 MESES

TECHNICAL DATA

APPELATION: I.G. Tierra de Castilla
VARIETY: 100% Tempranillo
VINTAGE: 2023
ALC. VOL. %: 13,5%
ORIGIN: Finca Venta de Don Quijote (J.Fernando)
HARVEST: Night harvest during the first half of October
ELABORATION: Thermoregulated stainless steel tanks
AGEING: Aged for 6 months in new French and American oak barrels
CORK: DIAM 5
BOTTLE: 450 grams, 316mm green bordeaux
CAPSULE: Complex

TASTING NOTES

100% Tempranillo. Garnet colour, with strawberry-coloured rim. The nose is clean and fresh with good aromatic intensity predominating black fruit (blackberries, blueberries). Excellent depth in the mouth. A wine with a long and persistent aftertaste. Enveloping and juicy.

