

VEGA SINDOÁ

Reserva



Type

Red Reserva

The vineyards

“La Ermita” is the most emblematic property in the Valley of Nekeas. It is in the heart of the valley, alongside the Chapel of San Juan, where the soil is extremely poor, with a depth of scarcely 10 cm, meaning that the roots must quickly confront the parent rock in order to cross it and continue growing. “Santa Eulósia” is the highest vineyard in the Valley of Nekeas and is located on a south slope where vines have been grown for centuries. Stony soil that barely retains water. In both cases, the grapes suffer from great water stress, making for extremely small, concentrated fruit.

The varieties

Cabernet Sauvignon
Merlot

A few technical notes

The two varieties are produced separately unless we are able to assemble varieties from the outset when the ripening process permits:
Cold maceration for at least 8/10 days.
Average total maceration: 25 days.
Malolactic fermentation in new and one-year old barrels (50:50).

Ageing

Between 15 and 18 months in French-oak barrels in use for an average of 1 year. Unfined, unfiltered wine aged in barrels with frequent racking.

Blending and fining

The wine is blended immediately after malolactic fermentation. No cold stabilisation, cellulose filtered.

Temperature

Ideal serving temperature: between 16°C and 18°C.

Tasting notes

A deep, cherry-red wine with thick, slow legs. A complex, varied nose with hints of ripe fruit and raisins, syrup and honey, toasted caramel and eucalyptus, with lasting aromas of wax and leather. Intense minerality. Round in the mouth with hints of fruit and wood, perfectly integrated against a backdrop of jam and toast. Long, round, velvety finish.

Best consumed

During its first 5-7 years. The gravity of the wine can be appreciated from the outset. With time, it gains in depth, complexity and elegance.