





Ser Primero

Vintage: 2012

Grape variety: Tempranillo 100 %

Vineyards: More than 40 years old.

Alcohol by Vol: 14 %

Features: Hand-picking harvest in 20 kg crates. Sorting table. Skin contact maceration and fermentation of 24 days at 28°C.

Ageing: 18 months in French (2/3) and American (1/3) oak barrels and 18 months in bottle.

Colour: Intense bright dark cherry colour with garnet rim.

Nose: Powerful, black fruits with nice toasty notes, spicy, creamy oak, complex and elegant.

Taste: Powerful, flavourful, toasty, round tannins, good acidity, fruity and spicy. Good backbone and lingering finish.

Serving temperature: 16 - 18°C.



