

Paraje de San Juan

VARIETY: *Tempranillo 100 %.*

SOILS: *calcareous clay.*

VINEYARDS: *this wine is only made in excellent vintages and is a selection of the 10 best barrels from Pago de San Juan.*

ELABORATION: *aged in new oak barrels for a minimum of 24 months.*

TASTING NOTES: *cherry red color.*

Nose: aromas of wood, black fruit, licorice, balsamic touches and mineral notes such as flint, combined with cosmetic and fatty aromas.

Palate: black fruit, toffee, licorice and mineral touches.

Tasty and pleasant tannins. Long and persistent finish with a balsamic and mineral aftertaste.




CONVENTO DE
LAS CLARAS
BODEGAS