



BODEGAS
MÁS QUE VINOS
creadores de recuerdos



LA PLAZUELA 2014 - Old Vines

Grape varieties: 80% Tempranillo (Cencibel) and 20% Garnacha.

Vineyards: 60-80-year-old bush vines. Yield: 1800 kg/ ha.

Harvest: End of September – Early October 2014.

Fermentation: Natural fermentation in small conical stainless steel tank.

Malolactic: Spontaneous in amphorae (tinajas).

Barrel: 15 months in new 300 litre barrels (French & American oak).

Amphorae: One year.

We barrelage this wine in the historic family oak cellar of 1851 called La Plazuela, located in Dosbarrios.

TASTING NOTES

Colour: Intense colour concentration.

Nose: Dark fruit, blueberry and plum, mixed with mineral notes, liquorice, sandel and cider wood, spice box and toffee.

Palate: Velvety and full bodied.

Abundant dark fruit mixed with unique minerality, good acidity and well integrated oak flavours.

The finish is long, characterized by elegant soft tannins and youthful flavours.

Temperature: 16-18 ° C.

We recommend opening the bottle one hour before serving.

Food pairing: Old meat, game dishes, oxtail, dark bitter chocolate.

Accolades:

Wine Advocate December 2017: 94+ Points

Guía Peñín 2019: 95 Points