



DAMANA 5

TECHNICAL DATA

Vintage: 2015

Production: 255.000 Bottles.

Grape Varieties: Tempranillo 100%.

Type of soil: Sandy-clay.

Yield: 4500 kg/ha (34hl/ha).

Age of the Vineyard: 12 years.

Harvest: Hand-picked in 15 kg crates.

Wine-Making: The bunches are sorted on a sorting table. After destemming, the berries are sorted on a second sorting table. A cold soak of 2 days. Alcoholic fermentation and Malo-lactic fermentation stainless steel vats.

Ageing: 5 months in French and American oak barrels.

Bottling Date: September 2016

Type of Wine: Lightly Oaked (Roble).

Bottle Sizes: 75 cl and 150 cl.

TASTING NOTES

Colour Deep, cherry-red colour.

Nose Harmoniously balanced fresh fruit on the nose with spicy hints coming from its ageing in barrel.

Palate Sweet, fresh and fruity on the palate, expressing the liveliness of its youth, followed by a pleasant finish.

Tábula