



Pontac de Portiles

TYPE OF SOIL

Limestone with iron influence.

GRAPE VARIETIES

90% Tempranillo, 10% Garnacha.

COLOR

Cherry to Violet colour of great intensity.

AROMA

Aromas of ripe black fruit with integrated fine oak, with nuances of violets, jasmine, cloves, pepper & vanilla. Secondary complex aromas of high roast coffee, toffee, menthol, earthy scrub land & leather.

PALATE

Powerful yet elegant, very well structured with depth where the same black fruit characteristics are evident as on the nose, enhanced by chocolate, toffee & coffee flavours. It has a very long silky finish and a long cellar ageing potential.

- Grapes sourced from The Portiles centenarian single vineyard slope, found in the defined "Golden Mile" of Rioja Alavesa.

- Meticulous Micro-vinification with use of indigenous yeast, in 500 to 600 litre barrels called Bocoyes with absolute control of all the elaboration parameters.

- Aged in new French barrells, that are specially selected after innumerable tests, 2 Radoux blend, Demptos & Berthomieu, for almost 20 months.

- Fine-tuned in bottle so that it obtains a pure concentration of aromas and flavours with an absolute integration of all the components.

- Elaboration of approximately 800 bottles per vintage.

