

Desoutter & James

Specialists in Spanish wine



Don Juan del Águila Fincas

DOP Cebreros

Grape varieties: Garnacha

Harvest: Manual

Winemaking: Following a careful selection in the vineyard, grapes are de-stemmed and pressed before undergoing a 3-4 day pre-fermentative maceration. Fermentation in concrete tanks with pumping over every two days. 6 months on fine lees in concrete tanks. No fining or filtering before bottling.

ABV: 14.5 %

Total acidity: 5.74 g/l

Residual sugar: 1.5 g/l

Total SO₂: 77 mg/l

Bottle type: Bordeaux, 75cl

Closure: Natural cork

Tasting notes: Intense cherry red. Aromas of black and red fruit with balsamic, lavender and mineral notes. Complex and smooth palate with freshness and balance.

For prices and more information, please email info@desoutterandjames.com

www.desoutterandjames.com