

# CONVENTO OREJA MEMORIA RESERVA 2018

## TECHNICAL DATA

### GRAPE VARIETY AND HARVEST

- Grape 100% tinta del país (tempranillo).
- This wine has a highly distinctive character because the vines ( 22 years old and located at 950 meters altitude) where the grapes come from, have a very low production. This means we obtain wine with marked characteristic of the production area's terroir.

### ELABORATION

- The elaboration of CONVENTO OREJA MEMORIA Reserva 2018 was made in ine stainless steel barrel with automatic control of temperature.
- Fermentation time: 10 days at 25 degrees.
- Maceration time: 25 days.
- Aged 14 months in French oak barrels with medium and low toast.
- Natural estabilization during oak time.
- Bottled: May 2020.

### TASTING NOTE

- **Colour:** Cherry purple red. Full-bodied and brilliant.
- **Nose:** black fruit: black currant, blueberry and blackberry, fruit compote, cacao, chocolate, subtle dark roasted aroma and reminders of minerals.
- **Taste:** Powerful, balanced, round, sweet grape tannins, and smooth. Great persistence.

