

# excellens

Cuvée 2011

100%  
Tempranillo



Excellens 2011 has an intense ruby red colour.

Attractive bouquet of raspberries and strawberries with a hint of soft spice from ageing in oak. Rich in the mouth with ripe tannins that highlight its structure and elegance. A wine with character.



The weather conditions in winter were especially warm and dry alternating maximum and minimum temperatures that were both very high during January and February. The vines budded at the beginning of April and the vegetative cycle quickly moved ahead by almost two weeks, compared with a normal year, due to the mild temperatures. This advance lasted throughout the rest of the cycle. A dry, not excessively hot summer led to one of the earliest harvests on record. On the whole, the 2011 harvest delivered splendid quality, rich, fleshy red wines with soft tannins and fresh white and rose wines with fragrant bouquets and delicious mineral flavours.



Alcoholic fermentation and long skin-contact maceration (25 days) in temperature-controlled, stainless-steel tanks at 25°-28°C.

Aged in French oak for 14 months, the in bottle for 12 months minimum.



A perfect match with Mediterranean cuisine, fried foods, grilled vegetables, paellas and other rice dishes, pasta, fish in tomato sauce, ham and chorizo, patés, beef carpaccio, grilled, stewed or roast beef and mild, creamy cheese (brie, camembert).

Serve at 16°-18°C.

