

TECHNICAL SHEET

NAME OF WINE	SVMMA VARIETALIS
WINERY	MARQUÉS DE GRIÑÓN FAMILY ESTATES
OWNER	Carlos Falcó / Xandra Falcó
WINEMAKER	Julio Mourelle
DENOMINATION OF ORIGIN	Dominio de Valdepusa Estate
VINTAGE	2008
TYPE OF WINE	Red Wine
AGING	12 Months in French Allier Oak Barrels
VARIETALS	Blend of Syrah (mostly), Cabernet Sauvignon and Petit Verdot
ALCOHOL	14,5 % Vol.
SOILS	Dominio de Valdepusa's soil stratum consists in a 30 to 50 cm light clay surface resting over a two meters deep fragmented limestone subsoil. Formed during the cretaceous period, it is a soil type with excellent structure, porosity and drainage. Considered for centuries in Burgundy and other wine prestigious regions as an ideal soil for the production of wines.
CLIMATE	Located in the central region of the Iberian Peninsula, the vineyards were planted at 500m above sea level. The climate therefore is continental, with marked contrasts between seasons (hot dry summers, cold winters) and day/night temperatures. Average rainfall is 450 mm.
VINEYARDS	The Dominio de Valdepusa vineyards have been a worldwide pioneer in the introduction of new techniques such as the drip irrigation (1974) as well as the introduction of cutting edge root and canopy management technologies. They are applied in tandem with scientifically proven biodynamic concepts that help us to achieve perfect concentration, aromatics and ripeness of our grapes along with maximum expression of terroir.
PRODUCTION METHODS	The grapes for this very special wine have been selected almost on a vine per vine basis, with the aim to preserve all of the character and personality that our single estate terroir has to offer.
TASTING NOTES	Deep ruby red colour with purple hues. This satin-textured wine has an elegant nose with pepper, clove, smoky and rich dark berry aromas. In the palate it is packed with layers of wild red fruits amidst mineral and

spicy notes. It is a complex wine with plenty of ripe fruit backed up by soft tanning, with a remarkable fruitfilled finish and overall balance.

MARQUES DE GRIÑON