

MC SIMOF 2014

Pilar Vera Limited Edition

2011

D.O.Ca. RIOJA

New-generation Young wine



GRAPE VARIETY
100% Tempranillo

PREDOMINANT CLIMATE

The weather conditions have been especially warm and dry. Winter was very dry with very little snow and the alternating maximum and minimum temperatures 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 is showing splendid quality rich, fleshy red wines with soft tannins and fresh white and rose wines with fragrant bouquets and delicious mineral flavours.

HARVEST

This choice wine is made from a selection of grapes grown in vineyards of very limited production. These are carefully harvested by hand at an optimum stage of maturity and are placed in individual boxes each holding 15 kgs. On arrival at the bodega, the grapes are placed on tables where the selection process is completed.

VINIFICATION

This wine is made from a meticulous selection of healthy and mature grapes. It clearly reflects the exquisite personality of the Tempranillo grape variety, which in our region stands out for its elegance, finesse and rich fruit. Great care is taken during the vinification process that precedes ageing in brand new French oak for 15 months. The result is a complex wine with great character.

TOTAL TIME IN BARREL

15 months in new French oak.

TASTING NOTES

Very dark garnet red colour. Intense bouquet of blackberries, coffee and cocoa that reveals nice concentration. Delicious in the mouth where rich tannins intensify balanced and powerful full fruit flavours that come through with pleasant body and a depth of liquorice on the finish. Very full with good length on tasting. This wine masters superbly its youthful style with the personality of exceptional terroirs.

FOOD PAIRING

An ideal match for slightly, spiced food and quality meat dishes, either roasted, grilled or stewed, especially beef fillet and game (venison and wild boar), and very mature cheese.

Serve at 16-18°C