

# RUPTURE

## DESIGNATION OF ORIGIN

Vino de la Tierra de Castilla y León.

## VINTAGE: 2018

This year saw a mild winter with low rainfall followed by heavy rains in the spring. In general, the temperatures were moderate and constant, even during the months of July and August, and this provided a good plant vegetative development which, together with the good water balance in the soil, enabled the vineyard to bring to fruition a large amount of grapes with a phenolic maturation well matched with the technological maturation.

## WINERY AND VINEYARD'S LOCATION

Piñel de Arriba moorland, "La Revilla" estate at 915 m altitude.

## TYPE OF SOIL

Limestone soils with some clay veins in certain parts of the estate.

## VINEYARD AGE

An average age of 25 years.

## TYPE OF VINE

Trellis.

## DATE OF HARVESTING

3rd October Merlot and 23rd October Cabernet Sauvignon.

## VARIETIES

Merlot (68%) and Cabernet Sauvignon (32%).

## Explosive, daring and transgressive.

The winery's most ground-breaking and innovative wine, made from Cabernet Sauvignon and Merlot, varieties that a priori are out of their habitat but which show in the "La Revilla" estate, at 915 metres altitude, a spectacular potential that is difficult to match in the whole region. A powerful and complex wine, full of fruitiness, great balance and refinement. A very limited production.

## % ALCOHOL

15 %.

## WINEMAKER

Ricardo Velasco Pla.

## ELABORATION

We select from our estate "La Revilla" the Cabernet Sauvignon and Merlot varieties to elaborate this wine, which we leave to macerate pre-fermentative for a long period of time. We vinify in the traditional way using indigenous yeasts and during fermentation we allow the grapes to infuse, quietly transferring their compounds to the wine, with one or two maximum pump-overs per day and a delestage at the appropriate time. Post-fermentation maceration is always determined by tasting.

## TIME IN BARREL

Around 18 months of maturation in French oak barrels (50% new barrels and 50% barrels of 2 and 3 uses). Subsequent refining in bottle before releasing to the market.

## TASTING NOTES:

Appearance: Medium-high red cherry colour.

Nose: Intense aromas of redcurrant, strawberry fruit and jam with a touch of spices like clove and roasted notes

Palate: Precise volume with a pleasant, fresh and balanced entry thanks to its fine tannins.

## PAIRING

Excellent with grilled meats, beef chops and grilled oily fish such as tuna belly or turbot. It also pairs perfectly with rice and stews dishes.

