

Macareno 2006

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| Type: | <i>Red</i> |
| Vintage: | <i>2006</i> |
| Harvest dates: | <i>Syrah 06/09/06; Cabernet Sauvignon 15/09/06; Tempranillo 01/09/06 and Graciano 08/09/06.</i> |
| Blend: | <i>Syrah (53%), Cabernet Sauvignon (22%), Tempranillo (15%) and Graciano (10%).</i> |
| Denominación de Origen: | <i>Ribera del Guadiana (Spain)</i> |
| Oak time: | <i>10 months in French (85%) and American (15%) oak barrels.</i> |
| Bottling date: | <i>15/07/08</i> |

The harvest in Carabal: *The 2006 harvest was qualified as Very Good by the Ribera del Guadiana Regulation Board. The rainfall, temperature and daylight hours were favourable for an optimal grape ripening that was positively influenced by the warm days and cool nights of September.*

Winemaking and Aging: *The harvest is undergone during the nights of September and after a careful selection and a gentle destemming and crushing, wine is transferred to small stainless steel tanks. Subsequently, after a 48 hours cold maceration, the alcoholic fermentation is carried out under controlled temperature, followed by a maceration that lasted 14 days. After the malolactic fermentation the wine is aged in French and American oak barrels of 225 L. and 300 L.*

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| Analytic indicators: | |
| Alcohol: | <i>14% Vol.</i> |
| Total Acidity: | <i>5,3 g/l</i> |
| Volatile Acidity: | <i>0,65 g/l</i> |
| pH: | <i>3,45</i> |
| Dry extract: | <i>34 g/l</i> |
| Colour Intensity: | <i>18 units</i> |

Tasting Note: *Deep, intense cherry red in colour. Complex bouquet with mineral character, berries and toasted barrel. Meaty, powerful, unctuous. Very expressive, with great complexity of aromas. The rich finish suggests a very long-lived wine.*

2006 Production: *23.823 bottles of 75 cl and 555 magnum bottles.*

Presentation: *High quality cardboard cases of six or twelve 75 cl bottles*