



FUENTE DEL CIERVO RED

2024

The 2024 vintage in Castilla-La Mancha was marked by favorable weather conditions, with moderate temperatures and sufficient spring rainfall that supported healthy vines and optimal grape ripening, without any significant incidence of pests or diseases.



VARIETIES

Syrah and Tempranillo



VINEYARD

This wine is crafted from bunches coming from vineyards strategically selected by the technical department with continuous monitoring from pruning to harvest to ensure high-quality fruit.



HARVEST

Through grape analysis and tasting, our winemaker determines the exact harvest date, seeking the perfect balance between potential alcohol, acidity, and fully ripened tannins. The grapes are hand picked to ensure they arrive at the winery in perfect conditions.



VINIFICATION AND AGING

The grapes are cooled and macerated before inoculation with selected yeasts. Fermentation occurs at 24 °C with gentle pump-overs to extract color without excess tannins. The wine is racked, and lightly pressed. It then completes fermentation without skins, and undergoes malolactic fermentation. Aged for six months in French and American oak under controlled conditions, finishing with the blending of both varieties.



BOTTLING

The wine is lightly clarified and filtered prior to bottling. In the bottle, it continues to refine and round out until reaching its optimal drinking window, at which point it is released to the market.



TASTING NOTES

Cherry red in color with violet hues, bright and medium-high intensity. The nose is dominated by red fruits such as cherry and raspberry, with a subtle milky nuance and spicy and roasted notes from the barrel. On the palate, it has a smooth attack, balanced acidity, and medium body, versatile and easy to enjoy.



FOOD PAIRING

It pairs particularly well with roasted or grilled meats, Iberian cured meats, and aged cheeses, as well as dishes that incorporate dried herbs and creamy sauces.