



Cuvée Especial D.O. Bolandín

Varieties

75% Syrah, 25% Tempranillo.

Type of wine

Red wine aged 14 months in new French oak barrels.

Analytical parameters

Alcohol: 15 %, Acidity: 5.50 g/l, Residual sugar: 3 g/l

Winemaking

The must macerates cold at 8° C for 4 days before fermenting in 5000 L French oak barrels at 28 °C for 7 days. Finally, the wine macerates for another 20 days. The wine is aged in French oak barrels.

Tasting notes

Color: Deep layers of dark cherry color.

Nose: Generous bouquet combining delicate floral aromas with notes of red fruits and blueberries.

Palate: Silky yet powerful. Red fruit notes are persistent and provide good acidity. Full-bodied with a long finish.

Food pairing

Cheeses such as smoked Idiazabal, Roquefort, and aged Manchego, as well as all types of stews and a wide variety of meat dishes.

Awards

- CONC. MONDIAL BRUXELLES GOLD - 2025 (Belgium)
- MUNDUSVINI GOLD - 2025 (Germany)
- 93 Pts. IWC - 2025 (UK)
- 92 Pts. ATKIN - 2025 (UK)