



O11 Selección

D.O. Bolandín

Varieties

70% Syrah, 30% 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: 3.2 g/l

Winemaking

The first careful grape selection takes place in the vineyard. Upon arrival at the winery, the grapes undergo a second manual selection on the sorting table before cold maceration at 5 °C for 24 hours. The grapes are then destemmed, crushed and fermented at a controlled temperature between 25 and 28 °C in small French oak vats, followed by a long maceration. Malolactic fermentation occurs naturally in new 225-litre French oak barrels, after which the wine is aged for 14 months. The wine then rests for a further 18 months in bottle.

Tasting notes

Color: Dark red with a bluish hue.

Nose: Complex and deep, with intense fruit expression (blueberry, blackcurrant), cocoa and abundant mineral notes.

Palate: Excellent structure. Well-integrated, mature tannins, firm yet silky, with a smooth mouthfeel and an earthy, pleasantly spicy 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

- 94 Pts. Atkin - 2025 (UK)
- 93 Pts. Peñin - 2024 (Spain)
- 91 Pts. Suscking - 2024 (USA)