

## ADARO



- **SIGHT:** Dark cherry red with intense bluish nuances, deep and bright
- **NOSE:** High intensity, a fusion of fruity aromas, particularly red fruit, assembled with tertiary aromas, like vanilla and liquorice, contributed by ageing in oak barrels
- **MOUTH:** Elegant, tasty and fresh. It combines ripe fruit with velvety tannins, providing a very pleasant mouthfeel and a very elegant finish



- 12 months in French and Slovenian oak barrels
- 3 months in Nevers oak vats



- Salgüero single vineyard
- 805 - 825 m altitude
- Predominance of clay-loam soils, with high percentage of limestone
- Vineyard currently being converted into an organic vineyard
- 100 % Tempranillo
- Yield in kg/hectare: 4,000 kg per hectare
- Harvest manually
- Controlled fermentation at 28° with autochthonous yeasts
- Fermentation cold maceration
- Malolactic fermentation in Nevers oak vats
- Limited production: 24,972 bottles



- Iberian appetizers, grilled meats, cured meats, sausages, marinated meats, pasta with meat sauces (bolognese, cannelloni), rice with poultry, exotic cuisine with nuts and / or honey

### BODEGAS PRADOREY

Carretera CL-619 (Magaz-Aranda) Km. 66,1 09443 Gumiel de Mercado – Burgos – España – EU

info@pradorey.com / +34 947 54 69 00

www.pradorey.es