



VINEYARDS

Family-owned vineyards of Tempranillo and Cabernet Sauvignon varieties located in the small town of Quintanilla de Onésimo. Clay and limestone soils. Quite young vineyards planted between 2004 and 2016 for the Cabernet.

VINTAGE

Vintage 2022 has sadly past onto history as the driest and the warmest vintage we ever recall. It didn't rain at all from April until November unless for a local storm in August 11th when Saint Clara gave us 10 litters as her present! These extreme weather conditions translated into a very early and short harvest with tiny grapes, with no juice at all, just skin and seeds therefore extremely concentrated, the highest concentration ever seen. Nevertheless Nature is always amazing and in spite of this extreme conditions, the balance of the wines we got is simply PERFECT, having even amazing ph.

VINIFICATION

Varieties

80% Tempranillo, 20% Cabernet Sauvignon

Production per ha 5000Kg/ha

Manual Harvest in cases of 12kg

Dates of Harvest

10 sept al 3 Oct 2022

WINEMAKING

French Style traditional winemaking meaning both varieties, Tempranillo and Cabernet Sauvignon, are made separately for the entire duration of the winemaking process with different vinification protocols. Fermentation temperatures remained quite low in both cases to preserve fresh fruit.

Vinification is held in steel tanks of 4000l-6500l by plots.

Ageing process takes places in used barrels for 3 months and 1 additional month with French oak staves dipped in the tank.

80% American oak (Missouri) 20% French oak (Allier). 2 – 3 wines used oak.

Average ageing time 3 months

Bottling date: April 27th 2023

Production 10.000 bottles of 75cl

TASTING NOTES

Brilliant deep garnet. In the nose, red berries such as red currant and cherries stand out strongly. On the pallet, JILGUERÍN 22, is a very nice and sweet. Sweet and tasty tannins. Easy wine to drink and enjoy along with some friends and tapas! Cheers!

OPTIMAL SERVICE TEMPERATURE 15-17°C or 59-63°F