



2017 Dragonglass Black Series Edition

TECHNICAL SHEET

About the wine

Specifically crafted for wine collectors and connoisseurs. The 2017 Dragonglass Black Series Edition comes from ancestor vines of over 130 years of age. It was aged for 30 months in new French oak. It was subsequently transferred to older and larger French oak vats – to achieve maximum roundness and elegance. It underwent malolactic fermentation in French oak barrels.

Tasting notes

The bouquet of the 2017 Dragonglass Black Series Edition is very deep, intense and focused yet incredibly elegant with a soaring nose of notes of violets, graphite, chocolate, black currant, menthol, peppermint and a touch of cassis. The palate is full-bodied with dense, firm and incredibly silky tannins. Stunning minerality is present from the first sip. The wine becomes incredibly long and focused with a deep and round finish after some time in the glass. Rich, elegant and sophisticated.

This sensational 2017 Dragonglass would easily withstand 10 to 12 years of cellaring and drink well for another 35+ years thereafter.

Storage and serving conditions

Storage temperature: 12-16°C | 55-60F

Serving temperature: 16-18°C | 60-64F

We recommend decanting 30 minutes to 1 hour prior to consumption.

Production

Ultra-limited edition of 533 bottles.

Vineyard

Pre-phylloxera vines of over 130 years of age.

Soil

The soil is made up of sediments of sandstone, clay and limestone conglomerate. Stony, sandy and poor soils.

Climate

Continental with Atlantic influences marked by extreme temperature variation during hot summer days and cool nights followed by cooling morning mist. Very cold and dry winters.

Harvest

Exclusively manual with rigorous pre-selection of the berries at the vineyard with subsequent table selection at the winery to ensure optimal and homogeneous ripening conditions.

Variety

Tempranillo

Alcohol content

15% vol