



# Cuatro Pasos Black

The discovery of four bear footprints in a magnificent vineyard in the highest areas of the Bierzo inspired the name of this wine.

Four solid steps are necessary to reach excellence: selection of the land, the care of the vine, a suitable climate and carefulness in the vinification.

Cuatro Pasos Black, 100% Mencía, is made from selected vines, with low yields, over 80 years old from slopes in Bierzo region.

After its vinification, it is aged for 7-8 months in French and American medium-toasted oak barrels of 225 l.

Bottled with no clarification, it may contain suspended particles.



## TASTING NOTES

EL VINO DEL OSO

### APPEARANCE

Intense morello cherry red.

### NOSE

Medium-high intensity with predominant black fruit -blackberry, dried plum, cassis. Fruity aromas harmoniously balanced with toasted, spicy and smoky aromas. Mineral aftertaste.

### PALATE

Powerful and glyceric, with pleasant and smooth tannins.

## TECHNICAL CHARACTERISTICS

**TYPE OF WINE:** Semi-crianza red

**D.O.:** Bierzo

**GRAPE VARIETY:** 100% Mencía

**YIELD:** 35 hl/ha

**FERMENTATION:** Stainless steel vats with temperature control.

**ALCOHOL CONTENT:** 14% Vol.

**AGEING:** 8 months in French and American oak barrels.

**GASTRONOMY:** Game, cured meats, cured cheese, cold meats.

**SERVE AT:** 18°C

