

NAME OF WINE	EL REGAJAL SPECIAL SELECTION
REGION	PARQUE DE LOS ALCORNOCALES
D.O.	MADRID
ANNUAL PRODUCTION	VERY LIMITED
No. OF HECTARES	
GROUND SLOPE	
TYPE OF SOIL	SANDY / CLAY
AGE OF VINEYARDS	400 L
ANNUAL RAINFALL	15°C
AVE. TEMPERATURE	1*3
PLANTING PATTERN	TRELLIS
PRUNING	HAND HARVEST IN CASES
HARVEST	MID SEPT
DATE OF HARVEST	
VARIETALS	Tempranillo, Cabernet Sauvignon, Merlot y Syrah
WINE MAKING	Own vineyards. Made from only the finest selected grapes. First vintage was 2001.
OAK AGEING	French Oak barrels for 13 months.
TASTING NOTES	Deep intense cherry red with violet/purple hints. On the nose, wild berry fruits and thyme from our unique vineyards come through. On the palate, it is soft, rounded yet full with light hints of spicy toast. Long, elegant finish.

