



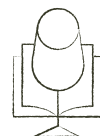
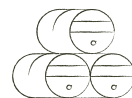
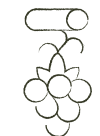
• **Bottling date:**  
November 2014

• **Number of bottles produced:**  
7.974 of 75 cl

• **Serving temperature:**  
15-17 °C

• **Alcohol:**  
15% VOL

• **Prizes:**  
Bacchus: Grand Gold  
Grenaches du Monde: Silver  
Asia Wine Trophy: Grand Gold



**Vineyard:** red garnacha from our “La Centenera” plot, of centenary vines planted in an area of 3.25 hectares. Located on a mountain plateau on the Madrilenian side of Sierra de Gredos, with strong northwest winds. Almost 900m above sea level on granitic soils with high levels of sand and rock, with a slightly acidic pH. Although we work with organic methods on this vineyard, it's not certified yet.

**Harvest:** by hand and stored in boxes. Semi-nocturnal, with a strict selection process once at the winery.

**Winemaking process:** the grapes are vatted after being selected and destemmed. The fermentation process starts naturally, with the grapes' indigenous yeasts. No corrections are applied, or additives used during the three weeks that the wine is kept in vats with temperature control. After this process, it is devatted into new European oak barrels where it undergoes malolactic fermentation with the lees, also from indigenous bacteria, for 18 months. The wine is then further enriched in 1450-liter foudres for an additional 5 months before bottling. Bottled without filtering or clarifying.

**Tasting notes:** Full of nuances due to its great longevity, blending the terroir and the variety adapted to these high-altitude vineyards, with notes of orange peel, graphite, scrubland, wild berries, and a predominance of balsamic and soft wood that gives it great elegance and finesse. A complex, well-balanced, and well-rounded wine, with a medium-high cherry colour and a very lively and intense mouthfeel. Unique, very persistent and intense, designed for cellaring. A winemaking process based on maximum respect for the variety that can only be carried out when the weather and the vintages give us the opportunity to produce great wines. To date, from 2005 to 2021 there have only been six vintages in which Las Lucés has been produced.

Currently, both the winery and the vineyards hold Organic Certificates.

