

KNIGHT'S ERRANT

GARNACHA TINTORERA

CIEN Y PICO

(HUNDRED & SOMETHING)



DO: Manchuela

Varieties: Garnacha Tintorera

Alcohol: 14,1%

Ageing: 16 months in new barrels

Food pairing:



Salads, premium Jamon, dishes with white truffles.

Color: please note lips, teeth and anything else that comes in contact with this, turn purple. Spill this wine and it will stain something. You have been warned.

Aromas: black hole of deep concentrated smells, the first that comes to mind is a compote of blueberries, blackberries and the finest darkest 99% Cacao chocolate. Hints of cinnamon, spice and exotic smells of fresh black pepper, opening Lilies and saffron! There is also some magnificently complimentary aromatics of the finest French oak barriques.

Palate: an absolute blockbuster. Intense blackberry fruit strong but soft, a velvet glove over and iron fist. Plus, dark leather and dry high cocoa tannins and an almost chocolate truffled pallet, supported by creamy blueberry cheesecake and pure blackberry. All this in your palate, yes.

THE KNIGHTS-ERRANT IS TOO LONG IN THE MOUTH
TO DESCRIBE EXCEPT TO SAY IT IS HAUNTINGLY LONG
IN THE ECHOES OF FLAVOUR

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