



## Elatus Red 2nd year

Grape variety: Tempranillo varietal.

Ideal temperature: 12 - 14° C

Alcohol: 14%

**Winemaking process:** Made with 100% Tempranillo grapes from our own vineyards, located in the town of Laguardia. The harvest of this vintage began in the second week of October. The vinification is carried out from whole, ripe, healthy grapes, with fermentation in stainless steel vats with systems of temperature control.

**Tasting stages:** Deep purple colour with bluish hues, great depth of colour, abundant legs. Clean and bright. Intense primary aromas of red-berry fruit (redcurrants and strawberries) with floral notes.

In the mouth it is very powerful, fresh and elegant, with good body and tannins. The fresh fruit flavours linger on the palate.

**Food pairing tips:** Charcuterie, rice, pastas, pulses, potatoes, white and roast or grilled red meat, wildfowl, casseroles with sauces that are not too spicy and medium- mature cheeses.



## Elatus Crianza

**Grape variety:** Tempranillo varietal wine.

**Ideal temperature:** 16 - 18° C

**Alcohol:** 14.5%

A wine with limited production, it is a response to the demands of markets for modern-style wines.

**Winemaking process:** Fermentation at a controlled temperature of 28° C. Average macerations of 15 days.

**Cask-ageing:** Aged in new American- (40%) and French-oak (60%) casks where it will spend 14 months, with racking every 4 months. After bottling it will mellow in the cellar for a further six months.

**Tasting stages:** this wine has a lot of tannin, but with very soft, mature tannins, balanced perfectly by its enormous smoothness.

This is all combined with an aromatic complexity to make a very special wine. You can find the classic characteristics of great wines (good extract, big concentration of balsamic and mineral tones, aromas of ripe fruit and violets...)

**Food pairing tips:** Mediterranean cuisine, fried dishes, grilled vegetables, pulses, paella and rice dishes, pasta, ham and charcuterie, patés, roast meat and casseroles, mild and semi-hard cheeses.



## Elatus White

Grape variety: Viura varietal.

Ideal temperature: 10 - 13° C

Alcohol: 13.5%

**Winemaking process:** To achieve this wine it was necessary to carefully cultivate old south-facing vines, and on vines bearing a maximum of three clusters. The grapes were picked early in the morning so that they enter the cellar at the ideal temperature.

Only free-run juice, obtained by decanting the must, is used and the wine is fined naturally by cooling. Fermentation takes place in French-oak casks and the controlled temperature facilitates the extraction and preservation of the primary aromas (fruit and flowers) which are typical of the variety.

in order to enjoy its full fresh taste it is best to drink it at 10-13°C.

**Tasting stages:** This wine is clear and bright, with a predominance of a pale straw-yellow colour.

On the nose the range of aromas is intense and expressive with hints of flowers and apple peel.

Good mouth-feel and intensity with slight toasted nuances coming through the ripe fruit and good grapefruit-like acidity.

**Food pairing tips:** This is a highly suitable wine for accompanying dishes such as hors d'oeuvres, fish and seafood, poultry and mild cheeses.