



CASA LEBAI

*El Portillo*

TINTO FINO, GARNACHA Y VALENCIANO

El Portillo is a vineyard with almost the entire Tinto Fino variety, but as is common in the area in this type of plantation, the plot contains other red varieties in a minority, varieties such as Garnacha and Bobal. The vineyard was planted in 1936, through the traditional "Vaso" formation, on a gentle slope facing East, in the area of "Paraje La Nava", located in the town of Gumiel de Mercado (Burgos), on the north side of the Duero River, the area has a marked continental climate with large temperature fluctuations between day and night. The soils are clay- sandy with gravel areas.

|                |                            |              |                              |
|----------------|----------------------------|--------------|------------------------------|
| VINEYARD:      | <b>El Portillo</b>         | VARIETY:     | <b>Tinto Fino and others</b> |
| PLACE:         | <b>La Nava</b>             | SURFACE:     | <b>1,46 Ha.</b>              |
| TOWN:          | <b>Gumiel de Mercado</b>   | ORIENTATION: | <b>East</b>                  |
| SOILS :        | <b>Silt, sand and clay</b> | HEIGHT:      | <b>829 m. s.n.m.</b>         |
| PLANTING YEAR: | <b>1936</b>                | AGING TIME:  | <b>12 Months</b>             |

TASTING NOTES:

Cherry color with medium-low layer. Fine and elegant fruity aromas of sour cherry, enhanced with spicy aromas. In the mouth, a pleasant freshness, fruity notes, velvety tannins and a very persistent finish.

PAIRING

Red meats / Legume stews / Roasts

