

DIGMA

THIS WINE RESULTS FROM THE COUPLING OF THE CLIMATE AND THE SOIL OF TWO VINEYARDS, FUENTENEGRA AND GALDARA, THAT BLEND HARMONIOUSLY ATLANTIC AND MEDITERRANEAN INFLUENCES. THE FORMER LENDS THE TEMPRANILLO FRUITIER, LIVELIER FEATURES; THE LATTER, A MORE MATURE BOUQUET. THE CHARACTERISTICS OF THE SOIL, ADDED TO THOSE OF FIRST-RATE OAK, ROUND OFF A WINE CRAFTED TO IMPRESS.

TASTING NOTES • DIGMA	
COLOUR	VERY DEEP CHERRY.
NOSE	INTENSE AROMA WITH FINESSE AND ELEGANCE. PERFUMED, SHOWING FIRST MATURE RED AND BLACK FRUITS THAT BLEND SMOOTHLY WITH CLOVE AND NUTMEG NOTES AND A SUBTLE CREAMY HINT.
PALATE	POWERFUL, LUSCIOUS AND MOUTH-FILLING, WITH SWEET AND MATURE TANNINS. A REALLY ELEGANT WINE, FULLBODIED YET RETAINING ITS FRUIT AND FRESHNESS.
GRAPE VARIETIES	100% TEMPRANILLO
RECOMMENDED SERVING TEMPERATURE: 17-19°C	

SCORES	
PENIN GUIDE:	92 POINTS
PROENSA GUIDE:	91 POINTS
EL PAIS GUIDE:	3 BUNCHES
VIVIR EL VINO GUIDE:	94 POINTS
GREAT RIOJA TASTING 2006:	10 TH BEST RIOJA RED

