

Licinia 2017 Bodegas Licinia - 75 cl.

The village of Morata, where the estate is located, was called Licinia by the Romans, hence the name of the bodega and this wine - the only one it produces. Organic viticulture.



Vinification

11 to 12 months in French new oak barrels.



Storage potential

Drink as from: 2022

Best moment: 2024-2027

Drink until: 2030



To serve

Serve at 18°C in a large glass. The wine opens up with air.



Trial analysis

Dark colour. Rich aromas. The southern character of a ripe Tempranillo, with a touch of pepper and spices brought by Shiraz and Cabernet Sauvignon. Subtle notes of wood too. Voluminous at first on the palate, it gets more and more complex, deeper and classier. Its juicy and smooth tannins support the Mediterranean beauty with a long finish.

Description domain

Located in the South of the Madrid DO, this boutique winery produces only one wine: the Licinia, which is the flagship of its denomination. The estate is state of the art in terms of vine research & development.



Wine style:

Continental, powerful gourmet wine



Assembly

Tempranillo (64%), Cabernet Sauvignon (26%), Syrah (10%)



Region:

Madrid



Appellation:

D.O. Vinos de Madrid



Wine estate:

Bodegas Licinia



Biological