



Selección Especial

A winning wine

This is our best-known wine worldwide. Produced from a selection of the best grapes from each of our vineyards, it combines the richness of a Tempranillo and the elegance of a Cabernet Sauvignon with the strength of a Syrah.

Dark red colour with a clean, complex and fresh nose. On the palate, it has an intense fruity touch, mainly of red fruits. Aged 16 months in French and American oak barrels, the wood infuses notes of cedar, pastry and dark roasting. It attacks the palate politely but firmly.

In 2005, Abadía Retuerta Selección Especial 2001 received the award at the International Wine Challenge in London as the world's best red wine. This is a very well-balanced wine, harmonious, with a rich bouquet and incredible expressiveness.

Worthy fruit of the vine and of a job well done.





Selección Especial

Ageing	16 Months in French and American oak barrels
Apellation	Vino de la Tierra de Castilla y León - Sardón de Duero
Grape varieties	75% Tempranillo, 15% Cabernet Sauvignon, 10% Syrah
Alcoholic degree	14% Vol.
Analytical Data	Total acidity: 5 g/l pH: 3,77

Description In appearance, it shows off a lovely bigarreau cherry red robe with deep ruby hues. Very clean, direct and expressive in the nose, where fruit notes dominate the wood. Fragrances of blackberry, plum, wild strawberry and raspberry mingle with creamy lactic notes over a background of fine, exotic wood (sandalwood). On the palate it is soft, blossoming into an agreeable smoothness, generous in aroma, which makes it even more luscious and flavourful. In body, it displays the noticeably mature tannins along with the perfect touch of acidity that makes its finish bold and long-lasting. With its great personality, this 2010 is yet another example of consistency and maturity in a wine that never disappoints.

The 2010 Vintage Characterised by the very cold, rainy weather at the beginning of the cycle. Water reserves in the soil were at maximum levels and the decision was taken to allow the natural grass to grow in between the rows of vines to hold back the vigour and consume the excess water. May and June were cold, rainy months, with precipitation levels at 90 litres. However, July and August were so hot that the cycle underwent considerable progress. The most significant fact about this vintage was undoubtedly the veraison at the beginning of August; it was irregular and longwinded, which forced us to slightly thin the racemes that were showing signs of slower ripening. All the fieldwork led to a consistent harvest of great quality. The harvest started on 28 September and was completed on 8 October with the arrival of the racemes from the Pago Negralada terrain at the winery just before the autumn rain.

Production 1,640 barrels divided into 458,000 bottles and 15,000 magnum.

Storage Storage temperature should not exceed 15°C.

Life It will develop its potential in the bottle during the next years.

Abadia Retuerta S.A.

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