

A traditional grape with roots in Bordeaux where it is used to add some punch to Merlot, Cabernet Sauvignon and Cabernet Franc. Petit Verdot thrives down here and ripens fully. Aged for 18 months in French oak barrels.

A deep purple, almost black, colour and an intense aroma of blackberries, cherries, myrtle and juniper berries.

An elegant, full-bodied wine with clear yet velvety smooth tannins and a long-lasting flavour that evokes freshly ground white pepper.



The vineyard is situated 680 metres above sea level in the mountains surrounding Ronda, just above Gibraltar in the far south of Spain. Our mountain peak has the perfect soil with high levels of calcareous slate, surrounding rivers that cool the vines on the hottest days and a mountainside to provide shade in the morning – the ideal conditions for growing grapes. Our vines are grown and trained using the Espaldera and Cordon Doble techniques. But a successful vineyard depends on more than Nature's bounties. Expertise and quality control are just as important. We combine the best of the Spanish and French wine-making traditions, such as storing our wines in French oak barrels from Allier. While our wines are predominantly produced from Tempranillo and Moscatel grapes, we grow Cabernet Sauvignon, Petit Verdot and Chardonnay as well. We are one of only a handful of producers making a wine using 100% Petit Verdot, a grape that thrives in our climate and ripens fully, which is not always the case in its home region of Bordeaux. Work at the bodega is supervised by oenologist José Manuel Cozar Cabañas.