



BODEGA
LOS ALJIBES



SELECTUS 2014

Selectus is a wine d´auteur, the apologist of Syrah, Cabernet Franc, Cabernet Sauvignon and Merlot, resulting from the selection of best bunches of each variety in a painstaking process involving both natural and modern technologies. Simply with airbags which put a slight pressure on the wines. The extracted “tear” wines go into new french oak barrels for malolactic fermentation and ageing. The subsequent blending occurs in french oak vats.

Very few bottles of this splendid wine are released, and only if the year has been exceptionally good.

An exceptionally modern, powerful and spectacular wine, full-flavoured and sublime, it is exciting to the palate, and transmits sensations to all five senses. Respected designer Oscar Mariné created the label, dressing Selectus in a ground-breaking, elegant and balanced way-perfectly in tune with the wine it adorns.

Ageing: 18 months in new french oak barrels.

Food pairing: Roasted lamb and t-bone.

Serving Temperature: 16° - 18° C

Appellation: Vino de la Tierra de Castilla

Alcohol: 14,5 %

This red wine displays brilliant, deep cherry colour. Malolactic fermentation and ageing in new french oak barrels confer Selectus a unique nose with complex aromas of minerals and coffee with balsamic hints. Fleishy on the palate, with soft and ripe tannins underpinned by a good backbone. Selectus can be enjoyed now or be laid down for 5 to 10 years.

Selectus, 93 Points
Decanter 2020.

Selectus, 92 Points
James Suckling 2020.

Selectus 2007, 94 Parker Points,
The Wine Advocate, 2011

Selectus 2006, 93 Parker Points,
The Wine Advocate, 2009