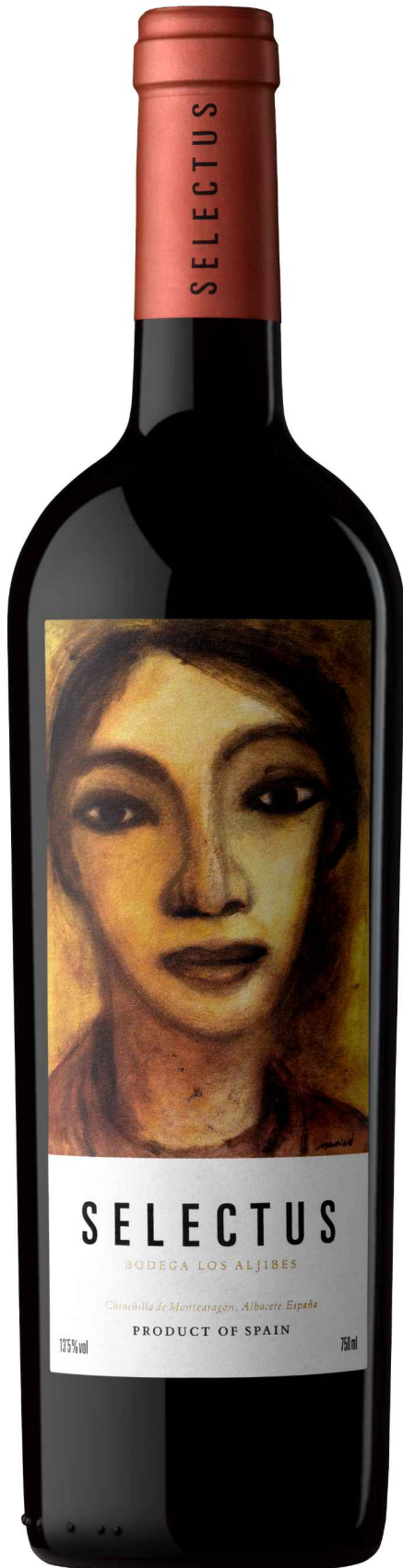


BODEGA LOS ALJIBES

SELECTUS 2005



SELECTUS is a wine d'auteur, the apogee of Shiraz, Cabernet Franc, Cabernet Sauvignon and Merlot, resulting from the selection of the 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 10,000 liter French oak vats.

Very few bottles of this splendid wine are manufactured, 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.

VARIETIES: Syrah, Cabernet Sauvignon, Cabernet Franc and Merlot.

AGEING: 18 months in new French oak barrels.

FOOD PAIRING: Mustard and apricot glazed wildboar.

SERVING TEMPERATURE: 16°-18° C

PRODUCTION: 4.063 bottles of 0.75l.

TECHNICAL DETAILS:

APPELLATION: Vino de la Tierra de Castilla

ALCOHOL: 13,5%

BOTTLED: September 2007

LAUNCHED: May 2008

BRILLIANT, DEEP CHERRY COLOUR.
HIGHLY COMPLEX NOSE WITH HINTS OF MINERALS AND
INDIAN INK, AND TOASTED REMINISCENCES WHICH GIVE WAY TO
AN AROMA OF MATURE FRUITS, ALSO DARK IN COLOUR
- BLACKCURRANT, RASPBERRY, PRUNE... A FLAVOURSOME,
SMOOTH WINE WHICH IS APPETISING AND HIGHLY ATTRACTIVE.
FLESHY, OILY AND PERFECTLY-BALANCED.

93 Points, Robert Parker, 2009
"Best Wines of Spain, 2009" Peñín's Guide.