

# BARCOLOBO

## LACRIMAE RERUM

### ORIGIN

GRAPES: Tempranillo 100%  
AREA: VdIT Castilla y León  
Reserva Natural  
Riberas de Castronuño -  
Vega del Duero  
VINEYARD: 20ha by the Duero  
river. Handmade grape selection  
in vineyard and winery. Manual  
harvest in 15kg boxes. The grape is  
destemmed, not crashed. Direct  
bleeding to barrel prior for its  
fermentation. 3 months ageing in  
French oak

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## FRESHNESS

### Color

Acid strawberry,  
bright and clean

### Aroma

Clean and fragrant,  
delicate with floral notes  
and ripe fruit

### Taste

Fresh and taste on the palate,  
long aftertaste

### Pairings

Rice dishes,  
fresh Italian pasta,  
salads and starters



## Awards

