



Varietal:- Tempranillo Region:- Ribera del Duero

Another of Spain's great wine regions is Ribera del Duero which is located along the banks of the majestic River Duero. This is a key factor in creating the region's unique microclimate and an essential source of water that enables the vines to develop. Here we find great quality wines made from the "Tempranillo", locally known as Tinta Fino or Tinta del Pais. The ripening season is long with large differences in temperature between day and night which helps improve the grape's aromatic qualities. The limestone soil with sand and clay adds character and complexity to the wines.

**Vineyards:-** Centenary vineyards, bush vines planted at 1,5 x 3 m. No irrigation. Sandy, limestone soils. Well drained, poor soils, in parts with a high concentration of gravel. 850m above sea level.

**Winemaking:-** Hand picked grapes. 10 days maceration. Fermentation at 25°C. Clarification, cold stabilisation and filteration before bottling. 4 months in american oak.

**Tasting notes:-** Cherry colour with purple rim, intense and bright. This wine shows all the elegance, character and complexity of Ribera Del Duero. Ripe red and black berry fruits, marmelade and vainilla. It is intense yet elegant in true Ribera style. Good acidity, full and well balanced with subtle notes of toast and spice which add extra complexity.

**Food Pairings:-** Great with pastas, rices, red meats and of course, JAMON!

