

Guía Peñín
91
Points



DENOMINATION OF ORIGIN:	Ribera del Duero
VINEYARD AREA:	Piñel de Abajo and Pesquera de Duero.
VINE AGE:	15 to 20 years old, at an altitude of 700 to 800 meters above sea level.
SOILS:	Calcareous clay and clay-loam.
VARIETIES:	100% Tempranillo
ELABORATION:	A selection from the coolest vineyards. Made following tradition methods after 10 days of vatting at 24°C, looking for the perfect balance between fruit and extraction. The result is an agile, full-bodied wine that continues to maintain all the varietal power of Tinta Fina.
AGEING:	Three months in French and American oak.
ALCOHOL:	14,5%

TASTING

First, the terroir



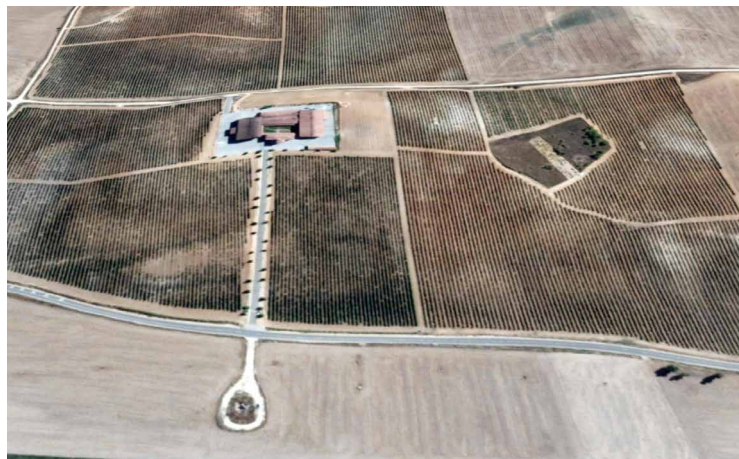
Medium Depth cherry red colour, clean and with good clarity.



The nose is very intense, with a predominance of red fruit and primary aromas from alcoholic fermentation. Slight spicy notes from its time in the barrel.



Fresh on the palate, with body and very integrated tannins. Its smooth palate invites us to continue drinking.



HOLDING:

Selected Holdings (Valladolid and Burgos)

Wine from our coolest vineyards.

