



DENOMINATION OF ORIGIN:	Ribera del Duero
VINEYARD AREA:	Piñel de Abajo, Pesquera de Duero, Nava de Roa and Moradillo de Roa.
VINE AGE:	Between 20 and 40 years old, at an altitude between 800 and 850 metres above sea level.
SOILS:	Calcareous clay.
VARIETIES:	100% Tempranillo
ELABORATION:	Alcoholic fermentation with gentle pumping over and temperature control, subsequent malolactic fermentation before ageing in barrels for 12 months in different barrels. Natural stabilization before bottling without aggressive filtering. Bottled 18 months after harvest.
AGEING:	12 months in 225-litre barrels..
ALCOHOL:	14%,5

TASTING



First, the terroir

Clean and bright to the eye; cherry red in colour and burgundy tones at the rim. Medium-high colour depth.



The nose is very intense and complex. Memories of ripe black fruit and liquorice appear, along with notes of its ageing in barrels, spices and balsamic.



Tasty and unctuous on the palate. The perfect harmony between acidity and alcohol. Fresh and friendly mouthfeel, thanks to its pleasant mature, ripe soft tannins which provide a structure that gives it length and life to be enjoyed now or in the next 3-4 years. Long finish, ripe fruit aftertaste with smoky and spicy retronasal sensations.



HOLDING:

Selected Holdings (Valladolid and Burgos)

Parcelas Fuentecubo, La Pintada, La Pedrera, Valdezate and Valverde.

