



ALTO DE LOS ZORROS 10 MESES 2017

Denomination of origin: Ribera del Duero.

Type of Wine: Barrel-aged red wine.

Variety: 100% Tinta fina (Tempranillo).

Production: 40.000 bottles

Vintage: 2017.

Alcohol: 14,5%.

Vineyard: 44 Ha.

Ageing: 10 months in french and american oak barrels, racked every four months.

Winemaking: Temperature controlled fermentation between 20-24° C, looking for fruity aromas and bright colour. Short maceration and pumped-over daily. One delestage half-way through fermentation.

TASTING NOTES

Colour: Deep red cherry with purplish edge. Clean and bright.

Aroma: Intense with fruity notes of mulberry, blackberry and vanilla, hints of wood, pepper and toast.

Taste: Penetrating, deep, balanced with toast hints of wood. Full-bodied and round with a smooth finish. Long on the palate, complex aftertaste.

Service temperature: 14-16°C.