

BODEGA TIERRA ARANDA, S. COOP.

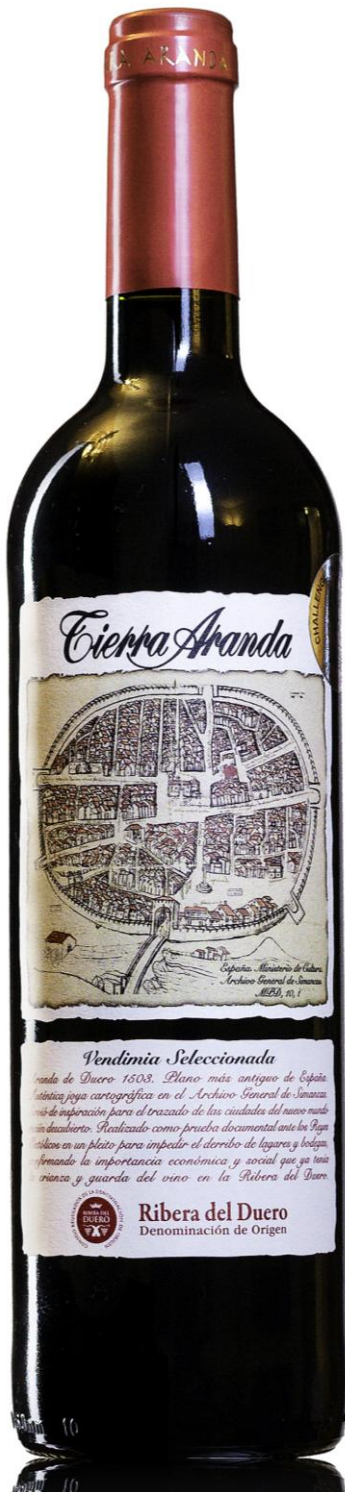
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Tierra Aranda



VENDIMIA SELECCIONADA TIERRA ARANDA	
SPECIFICATIONS	Varietal: 100% TEMPRANILLO Alcohol: 13.5 % Vol.
DENOMINATION	D. O. RIBERA DEL DUERO
AGE OF THE VINEYARD:	15 – 20 years
BARREL AGING:	6 -10 months in new American oak
BOTTLING :	Minimum 3 months
HARVERST AND PRODUCTION :	Composición: 100% Tempranillo. Harvest by hand Alcoholic fermentation at 28° C in a concrete deposit. Malolactic fermentation. Fined and racking. The wine was placed in barrels made of French and American oak, where it is aged during 6 - 10 months. Finally bottled
MACERATION :	From 15 to 21 days.
CARD OF TASTING:	Vivid cherry red core with a thin layer exhibiting purple shades. Smooth and brilliant. A highly intense aroma, ripe fruit, vanilla, cinnamon, coconut, cocoa, chocolate, ripe fruit compote. Truffle and pepper. Powerful, fleshy, round, smooth soft tannins. Gaining in finesses on the palate and in aromatic complexity. It is advised to decant before serving.
GASTRONOMY:	White and red meats, Small game, roasts, stews, preserved meats, sausages, and cheeses with long curing and creamy.
TEMPERATURE OF SERVICE:	18 ° C.
BOTTLING INFORMATION :	Seduction 75 cl. Bordeaux bottle. Cases 6 u. & 12 u.