

# BODEGA TIERRA ARANDA, S. COOP.

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*Tierra Aranda*



<b>JOVEN TIERRA ARANDA</b>	
<b>SPECIFICATIONS</b>	100% TEMPRANILLO Alcohol Content: 13,5 % Vol.
<b>DENOMINATION</b>	D. O. RIBERA DEL DUERO
<b>AGE OF THE VINEYARD:</b>	15 – 20 Years
<b>BOTTLING:</b>	Minimun 3 months
<b>HARVERST AND PRODUCTION:</b>	Composition: 100 % Tempranillo. Harvest by hand Alcoholic fermentation at 28° C in a concrete deposit. Malolactic fermentation. Fined and racking. Bottled.
<b>MACERATION:</b>	From 8 to 12 days.
<b>CARD OF TASTING:</b>	Intense cherry-red with a notable purple rim (violet colour) that denotes youth. Very powerful, where emphasize the very mature red fruits. It is powerful, with good phenolic load of tannins rounds and sweets. Elegant and ample taste inviting with very marked and from the fruit.
<b>GASTRONOMY:</b>	Ideal with red and white meats, pasta dishes, vegetables, salads, barbecues, cold meats and cheeses with short curing or semi-cured.
<b>TEMPERATURE OF SERVICE:</b>	16 – 18° C
<b>BOTTLING INFORMATION:</b>	Standard 75 cl. Bordeaux bottle. Cases 6 u. Y 12 u.