

“TINTO RIBÓN” V.S 2016

VARIETALS: 100% Tempranillo.

AGING: 20 months in barrels (100% French oak barrels)

COLOUR: vivid cardinal red and substantial purple-hued tones, lending intense depth of colour which suggests longevity . Glossy with good clarity.

NOSE: powerful, complex and very elegant. Varietal aromas of berry tartness and jammy black fruits, with Indian ink as well as balsamic lavender and dark-roasted toasty notes from barrel-aging with spice, clove, black pepper, liquorice, coffee and cocoa. Tight grained oak aromas.

TASTE: Exceptionally vibrant and intense. A mouth-filling attack of sweet ripe tannins with a profusion of nuances in perfect harmony: black fruit, smoky subtle oak toastiness, coffee, liquorices and dark chocolate. Excellent powerful backbone of lively tannins, with a long and very persistent finish .

Temperature for consumption: 17-18 °C

Recommended with dishes such as red meats, cured and semi-cured cheeses and pâtés

