

BODEGA TIERRA ARANDA, S. COOP.

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RIBERA
DEL
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Tierra Aranda



ROBLE AVANTUM	
SPECIFICATIONS	Varietal: 100% Tinta del país Alcohol: 13.5 % Vol.
DENOMINATION	D. O. RIBERA DEL DUERO
AGE OF THE VINEYARD:	15 – 20 years
BARREL AGING:	4 months in new American oak
BOTTLING :	Minimum 3 months
HARVEST AND PRODUCTION :	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 4 months. Finally bottled
MACERATION :	From 8 to 12 days.
CARD OF TASTING:	Cutlery cherry-red, with clear gamest shades. Great aromatic complexity, Emphasizing brightly the fruits currants, blackberries, etc..., on a fund of fine wood, perfectly integrated in the wine. It is shown tasty and powerful, with great equilibrium between the wood and the fruit result a very long taste.
GASTRONOMY :	Ideal with red and white meats, pasta dishes, vegetables, salads, barbecues, cold meats and cheeses with short curing or semi-cured.
TEMPERATURE OF SERVICE:	16 - 18 ° C.
BOTTLING INFORMATION :	Standard 75 cl. Bordeaux bottle. Cases 6 u. & 12 u.