



III

TRR DRS

TORREDEROS

CRIANZA

- **Region:** Ribera del Duero.
- **Variety:** 100% Tempranillo.
- **Winemaking** pre-fermentation cold grapes, alcoholic fermentation, malolactic fermentation in French and American oak barrels during 12 months, bottling and rest for 12 months prior to its release.
- **Ageing:** 70% French oak, 30% American oak

Alcohol: 14% Vol.

Total acidity: 4,4 g/l

PH: 3,85.

Acidity: 0,52 g/l

Total SO2: 55 mg/l.

— **Tasting Notes:**

Vision

Intense and bright cherry color. High layer.

In nose

Very elegant, complex wine with balsamics and nuts notes (almonds, hazelnuts). Aromas of red and stone fruits (peach).

In mouth

Round, full body wine with high quality tannins. Notes of balsamic and fry fruits - Long finish wine

— **Service Temperature:** 14 - 16°C.

Pairing with white meats, blue fish and the typical lamb plate cooked on the grill and roasted in this area.

www.torrederos.com

RIBERA
DEL
DUERO