

# “TINTO RIBÓN” BARRICA 2018

**VARIETAL:** 100% Tempranillo. Grapes from 20-year-old vines

**AGING:** Five months in new barrels (85% made from French Allier oak and 15% American oak).

**COLOR:** Vibrant in colour, with intense youthful purple tones. Glossy with good clarity.

**NOSE:** Young and full-bodied, with intense floral characters of violet amidst balsamic notes of lavender. Bright red fruit notes such as strawberry and raspberry, backed up by the blackberry undertones of tempranillo. A harmonious blend of tertiary aromas from French and American oak including lactone notes, liquorice root and subtle spicy notes of clove and pepper. Aromas from aging in new oak barrels integrate well with the fruity grape aromas, without any dominating nuances.

**TASTE:** Lively and elegant mouthfeel with restrained, sweet supple tannins for backbone, held together by balanced acidity. Red fruit, liquorice root and spicy nuances. Elegant, vibrant and persistent on the palate, with mineral undertones and a slightly smoky finish.

*Temperature for consumption: 16-17 °C.*

*Recommended with all meats, oily fish, cured and semi-cured cheeses and spicy pâtés.*

*Optimal consumption: over the next 2 to 3 years.*

