

BODEGA VIRGEN DE LA ASUNCIÓN

El Corazón de la Ribera del Duero

CONSEJO REGULADOR DE LA DENOMINACIÓN DE ORIGEN
**RI
BE
RA**
DEL
DUERO

EL CORAZÓN DE LA TIERRA



Grapes: 100 % Tinto fino

Age of the vineyard: 70-90 years

Soil: sandly

Altitude: 860 m above sea level.

Time in cask: 15 months in new french casks of 500 l

Alcohol: 15 %

Acidity: 5,5 g/l (tartaric)

Red colour with violet edge, high layer

The nose displays a great of aromatic sensations, first, black fruit (blackberries and blueberries), violets, moreover, spicy (cinnamon, vanilla, cloves), all wrapped in field fragrances, thyme and rosemary.

The palate is powerful, structured, with lively tannins, long finish.

Ageing of 15 months in new French cask of 500 liters of capacity, toasts light and medium, with periodic battonages to put the lees on suspension, to give extra aroma and mouth roundness.

Bottle without fining, stabilized and filtered.

Production of 4000 bottles.



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