

TORREPINGÓN SELECCIÓN 2016

(Limited Edition)



- Designation of origin: Ribera del Duero.
- Type of wine: Signature wine (Red wine). Limited edition of aprox 7.000 bottles/ year.
- Ageing time: 20 months in exclusively French oak barrels .
- Varieties: 100% Tempranillo from very old vines.
- Winemaking: Produced with Tinta del País grapes from the oldest vineyards in our estate. It has made with virtually entire berries that were macerated during 25 days with temperature control. Alcoholic and malolactic fermentation taked place in a wood vat of 10.000 liters, then it is aged in new French oak barrels of 225 liters for twenty months.
- Colour: A very deep cherry colour.
- Nose: At first, it is intense with complex aromas followed by hints of overripe berries, and raisins coming through, well blended to the spicy tones of wood, candy, roasting. Ripe and satisfying from first sniff to the long finish, this is a prestige bottle that's it's not at all hard to appreciate. Full-bodied and soft, with red and black fruits supported by cherryish acidity, this is a terrific dining wine and an impressive demonstration of the Ribera del Duero style of Tempranillo at its best.
- Mouth: A powerful entry, full-bodied, balanced with well-merged tannins and a great persistence. There are hints of toast, candies and those of raisins that come through again in retro-nasal.
- Gastronomy: Chocolate. Perfect with all kinds of meat: red meat, pork tenderloin.
- Serving Temperature: 16 °C to 18 °C.
- Alcohol content: 14 % vol.
- Packaging: 3 or 6 bottle wooden case.

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