



### GEOGRAPHIC ORIGIN

D.O. Ribera del Duero.



### VARIETAL COMPOSITION

100% Tempranillo grapes.



### WINEMAKING

Hand - picked grapes in 13 kg boxes.  
Cooling of grapes in refrigerated room down to 4°C.  
Double hand selection of the best clusters and grapes.  
Seven-day cold pre-fermentative maceration at 10°C.  
Plot by plot vinification in thermoregulated stainless steel tanks for a month. Smooth extraction with regular punch down and pump-over maceration techniques.



### TIME IN OAK

12 to 14 months in fine lees in American and French oak barrels, (20% new, 50% one and two wines barrels, 30% in tanks).



### TASTING NOTES

Very expressive nose, with hints of blackberry liquorice and violet, but also more smoky aromas when aerated. The wine's tannic structure is soft and silky on the palate. Fruity aromas on the nose, joined to its acidic palate, give this wine a long aftertaste.