



# de 912 altitud

*Clay soil*

CONSEJO REGULADOR DE LA DENOMINACIÓN DE ORIGEN  
**RIBERA**  
DEL  
**DUERO**

#### WINEMAKING

CLAY AND LIMESTONE SOIL  
MANUAL HARVEST, CLUSTER SELECTION  
100% TEMPRANILLO  
9 MONTHS IN AMERICAN OAK BARRELS  
25 DAYS OF SOAKING AND ALCOHOLIC FERMENTATION

#### SERVING TEMPERATURE

BREATHING TIME: 15 MIN  
TEMPERATURE: 16 °C

#### TASTING NOTES

PURPLE RED, VERY DEEP. ELEGANT RIM GARNET TONES.  
CLEAN AND BRIGHT RIPE RED FRUITS PREDOMINATE  
(RASPBERRY, STRAWBERRY). HINTS OF BLACK FRUIT, CEDAR,  
VANILLA. SPICES AND CINNAMON THEN COME THROUGH  
UNCTUOUS ENTRY, THE SUBSEQUENT EMERGENCE OF THE  
ACIDITY BRINGS THE WINE FRESHNESS. CHERRY AND BLACK  
MULBERRY. HINTS OF PASTRY SWEET TANNINS. VANILLA AND  
CHOCOLATES BALANCED AND LINGERING.

RIBERA  
DEL  
DUERO

Tierra arcillosa / Clay soil  
9 MESES EN BARRICA

912  
de  
altitud



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