



de 912 altitud

Limestone soil

C R I A N Z A

WINEMAKING

LIMESTONE SOIL
MANUAL HARVEST, CLUSTER SELECTION
95% TEMPRANILLO, 5% MERLOT
12 MONTHS IN FRENCH OAK BARRELS
30 DAYS OF SOAKING AND ALCOHOLIC FERMENTATION

SERVING TEMPERATURE

BREATHING TIME: 25 MIN
TEMPERATURE: 17 °C

TASTING NOTES

CHERRY RED. MEDIUM TO VERY DEEP. CLEAN AND BRIGHT
VERY COMPLEX, MEDIUM INTENSITY
LINGERING NOTES OF RED BERRY FRUITS AND RIPE
BLACKBERRIES. WE ALSO FIND TOUCHES OF CEDAR,
TOBACCO AND SOME HINTS OF PASTRY, TOASTED VERY
SUBTLE. SUBTLETY AND BALANCE BETWEEN VARIETAL
AND OAK HINTS SWEET ENTRY, THE FRENCH OAK TANNINS
BROUGHT GREAT ELEGANCE. BALANCED ACIDITY BRINGS
THE WINE ALIVE. LINGERING BACK MULBERRIES AND
TOFFEES COME THROUGH AGAIN

CONSEJO REGULADOR DE LA DENOMINACIÓN DE ORIGEN
RIBERA
DE EL
DUERO



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