



#### TECHNICAL DATA

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D.O.: Ribera del Duero  
Alcohol content: Alc. 15%

#### VITICULTURE

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Grape varieties: 80% Tinto Fino- 20% Cabernet-Sauvignon  
Yield production: 30hl/ha alter selection

#### WINEMAKING PROCESS

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Stripping: 100%  
Maceration time: 24 days  
Age of barrels: 60% News and 40% two years old Allier French oak. Barrel ageing: 18 months

#### TASTING NOTES

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Dark red and bright.  
Very floral nose, with notes of rose, mineral aromas and delicate minty notes.  
On the palate, the wine shows a large volume, highlighting the minerality, in perfect harmony with the silky and structured tannins. Persistent aftertaste, with hints of cinnamon.  
Elegant and fine wine, its mineral and complex structure, will allow a very promising bottle ageing.

#### FOOD PAIRING

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With all kind of meat, beef, lamb, veal, also different kinds of fish like salmon, cod or sea bass, also with red pasta and mediterranean cooking, paella

#### LOGISTICS

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Palletization data: 100 boxes  
Weight box: 1 box of 6 bottles 8,2 K

