

## *Description*

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The long ageing process gives this wine a well-balanced, complex and a totally integrated bouquet.

*Varieties:* Tinta Fina.

*Harvest:* Manual in October in 15 Kg cases.

*Winemaking:* Controlled temperature 26°C fermentation and long macerations.

*Ageing:* 14 months in French oak barrels and 22 months in bottle.

*Climatology of 2013:* The vintage stands out for a prompt sprouting and a cold Spring. Moreover, there was a late maturation due to September rains. As a result we have an elegant, fresh and balanced wine.

## *Viticulture*

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Tinta fina: 34% of our vineyard La Asperilla, 66% of the old vineyards of Baños de Valdearados and Tubilla.

La Asperilla is located in the town of Peñafiel at 850m of altitude. Predominance of clayey and gravel soils. Vines were planted in 1994 using the cordon royat system and distance between rows and vines of 2,2 x 1,2 m, resulting in a density of plantation of 3.800 vines/Ha.

## *Technical Info*

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Alcohol Content: 14.50 %vol.

Total Acidity: 4.83 g/L

Volatile Acidity: 0.39 g/L

Total SO<sub>2</sub>: 64 mg/L

## *Tasting Note*

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Deep ruby color with a high color intensity. Complex nose with fresh red fruit aromas, spices and a toasted background from the ageing in oak. In mouth the bouquet is very expressive, with same flavors presented in nose and an elegant aftertaste with nutty flavors, especially hazelnuts. The tannin is extremely elegant and ripe. It's a long ageing wine perfect for pairing with grilled vegetables, meat and intense dishes.



*Bottles*

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750 mL



*Case*

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6 bot.