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| D.O. | Ribera de Duero |
| Vintage | Excellent |



VINIFICATION

Controlled fermentation at 27 °C. It is aged for a minimum of 12 months in 225-litre barrels, 80% of which are French oak and 20% American oak.

TASTING NOTE



Cherry color with garnet evolution. Very intense colour.



It is a wine with volume in the mouth. The wood is present.



Ripe black fruit (plum). Vanilla. Sweet sensation and a touch of cedar.

FINISH

Long finish. Predominantly reminiscent of toasted oak and dried fruits.

**SUGGESTED
FOOD
PAIRING:**



15-17° Celsius / 59-63° Fahrenheit

ANALYTICAL DATA

| ALCOHOLIC VOLUME |
|--------------------|
| 14,67 (%) |
| VOLATILE ACIDITY |
| 0,61 g/l ac. Acet. |
| TOTAL ACIDITY |
| 5,75 g/l ac. Tart. |
| RESIDUAL SUGAR |
| 1,60 g/l |

**AWARDS &
COMMENDATIONS**

2.023: 92 points James Suckling, Gold Medal Bacchus Awards; 2.022: Silver Medal, 91 Points, Decanter World Wine Awards; Gold Medal, Mundus Vini Spring Ed.; 2.021: 92 Points, James Suckling Tasting; Medalla de Plata, 90 Puntos, Decanter WWA; 2.020: 94 Points James Suckling Tasting; Silver Medal, Mundus Vini Summer Edition; Silver Medal, 90 Points, International Wine & Spirits Competition; Silver Bacchus, Bacchus Awards; 2.019: Gold Medal, Mundus Vini Spring Edition; 2018: Bronze Medal, 88 Points, Decanter World Wine Awards 2018; Gold Medal, Berliner Wein Trophy 2018, Germany; 92 Points, James Suckling Tasting 2018; 90 Points, Guía Peñín 2.018, Spain; 2.017: 90 points, Guía Peñín; Gold Medal, Asia Wine & Spirits Awards; Silver Medal, Concours Mondial de Bruxelles. 2.015: Gold Medal, Mundus Vini.