Pinna fidelis

ROBLE

Ribera del Duero
DENOMINACIÓN DE ORIGEN

VARIETY
Tinta del País
100%

HARVEST
By hand,
selected
bunches

AGEING
4 months in
American oak
barrels

PRODUCTION
The grapes used to produce this wine came exclusively from our vineyards. Rigorous hand picking, plot by plot, provided fruit that was at its optimum moment of ripeness. Once the grapes had been harvested, the wines macerated for 25 days, and then began the ageing process in select barrels. The wine stayed for four months in the barrels, which were new or no more than four years old and made of American and French oak.

While in the barrel, it was treated with the utmost care and periodically topped up.

Finally, the wine was clarified and bottled.

APPEARANCE
Clean, bright, very dark cherry red, with violet tones at the rim.

NOSE
Intense fresh red fruit, strawberry, raspberry, redcurrant, in perfect ensemble with the wood, recollections of balsamic, spiced *finos* and, light toasting in the background.

TASTE
Rounded rotund tannins that provide fineness with great persistence in perfect balance with the acidity.

BODEGAS PINNA FIDELIS

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