



# Pinna fidelis

## RESERVA

*Ribera del Duero*  
DENOMINACIÓN DE ORIGEN

### VARIETY

Tinta del País  
100%

### HARVEST

By hand,  
selected  
bunches

### AGEING

18 months in  
French oak  
barrels

### PRODUCTION

The best bunches were chosen from select vineyards and carefully harvested by hand to make this wine. Production from this vine stock is very low and never exceeds 3,000 kg/ha., which means fruit is obtained that has the marked character of the land in the production area. Once the grapes had been harvested, the wines macerated for 35 days. The wine was put into select barrels of French oak from the best woodland. While in the barrel, it was treated with the utmost care. The barrels were topped up and batonnage periodically carried out, with racking taking place in spring and autumn.

Finally, the wine was clarified and bottled.

### APPEARANCE

Very dark cherry red, with garnet tones at the rim.

Smooth and bright.

### NOSE

Once rested in the glass, black fruit, redcurrant, blackcurrant and blackberry, fruit preserve, cacao, chocolate, subtle high-roasts, pepper and clove.

### TASTE

Powerful, meaty, rounded, sweet tannins from the grape, smooth and unctuous.



## BODEGAS PINNA FIDELIS

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