



Typicity and minerality. Powerful and well balanced

HARVEST

There was good canopy development and excellent setting and berry ripening throughout the growing cycle. In September and October we enjoyed remarkably sunny and hot days, with temperatures higher than usual, which resulted in exceptional phenolic ripening. The grapes arrived at the crush pad in impeccable condition, with a good balance between acidity and potential alcohol and high colour intensity, essential parameters to make wines for ageing.

VINEYARDS, VARIETIES & AGEING

100% Tinta del País from Finca El Otero in Anguix, Burgos. This estate is located on lightly-eroded slopes in a dry, fairly barren area. It has a top-quality soil and the grapes grown on it are set aside for this wine, albeit only on exceptional vintages.

We make a natural cold soak for 8 days. After this time, alcoholic fermentation started spontaneously and concluded in 15 days. The wine was then transferred to French oak barrels again where it completed malolactic fermentation over a three-month period with weekly bâtonnages to stir the lees. After this phase, we carried out a selection of the best barrels which were transferred to French oak and aged for 16 months with two traditional-style rackings. The wine was bottled in June 2016.

PRESENTATIONS



ANALYTICAL DATA

Alcohol Content	pH
14.5% Vol	3.95
Total Acidity	IPT
4.0 g/l	85

PAIRING

A powerful and elegant Ribera del Duero to enhance red meat dishes, roast lamb and aged cheeses.

TASTING NOTES

Very deep, intense, dark cherry red, with a garnet rim. Clean. Penetrating nose with aromas of stewed dark fruit, hints of underbrush, aniseed and spices underscored by notes of buns, coffee beans, toffee, mocha and black liquorice. Outstandingly wide structure in the mouth, with a good balance between acidity and alcohol content; mature and elegant tannins providing a powerful yet friendly mouthfeel. Big finish.