

MONTEVANNOS

OPIMIUS 2016



TECHNICAL SHEET

Wine made with 100% Tempranillo grapes from more than 80 years old vines which do not bear more than 1 kg per vine, growing in extreme altitude conditions (850-900 m). After the process of fermentation, the wine ages for 18 months in new French barrels.

This vintage was rated as "EXCELLENT "

Alcohol content: 15 % Volume

TASTING NOTES

Cherry red colour. Top layer, clean and brilliant. Long in the nose with plenty of red fruit and toasted aromas of wood and liquorice. Fleshy wide and complex in the mouth. Redcurrant fruit dominates the primary aromas with a mineral hint. Toasted wood with memories of liquorice, chocolate and vanilla. Sweet tannins well blended with the fruit. Round wine, complex and well structured.

RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN

