

FAMILY OWNED VINEYARDS

SUB PLOTS:	Viña Alto Barroso. Vineyards Family
VARIETAL:	100% Tinta Fina (Tempranillo)
SOIL:	Gravel and stone
ALTITUDE:	832 metres above sea level
AGE OF VINES:	60 years old,
YIELD:	1 Kg./vine

HARVEST

HARVEST:	Hand picked on the 8 of October.
TEMP OF GRAPES:	10°
MACERATION:	28 days.
FERMENTATION:	Controlled at 30°
MALOLACTIC:	In New French Oak

AGING

TIME IN BARRELS:	24 Months in French Oak
TYPE OF OAK:	Quercus Alba MT & Petrae ST+ +
TIME IN BOTTLE:	26 Months in our underground cellar
TYPE OF BOTTLE:	Bordelesa Reserva 750 ML. Dark
TEMPERATURE	14°. Underground cellar.

BOTTLING

FILTRATION:	Un Filtered, natural decanting/racking.
STABILIZATION:	No
NATURAL CORK:	'Flor Extra' 44 mm length 24 mm. diameter
CASES:	Of 6 bottles of 750 ML.
PRODUCTION:	2.000 bottles of 750 ML.
SERVE AT:	16-18° decanting recommended.

AWARDS AND PRESS

PEÑIN GUIDE 2009	90/100 Points.
PEÑIN GUIDE 2010	92/100 Points.
TIERRA DE SABOR	Food Quality Castilla y Leon
QUALITY MARK	Ribera del Duero Burgalesa

TASTING NOTES

APPEARANCE: Deep garnet, with a purplish rim and lovely slow moving stained tears.

NOSE: Very pronounced powerful grape aromas, fresh black and red fruits in abundance balancing with each other; blueberry, cassis, fig, morelo cherry and some black olives. We find chocolate, and toast aromas from the oak.

PALATE: A full bodied wine, with powerful sweet ripe tannins. Spectacular acidity and a very prolonged aftertaste.

