

FAMILY OWNED VINEYARDS

SUB PLOTS:	Viña el Pino.
VARIETAL:	100% Tinta Fina (Tempranillo)
SOIL:	Limestone and loam
ALTITUDE:	817 metres above sea level
AGE OF VINES:	56 years old,
YIELD:	1,5 Kg./vine

HARVEST

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

AGING

TIME IN BARRELS:	8 Months in Oak 50% American, 50% French
TYPE OF OAK:	Quercus Alba Medium Toasting & Petrae
TIME IN BOTTLE:	12 Months in our underground cellar
TYPE OF BOTTLE:	Bordelesa Reserva 750 Ml. Dark
TEMPERATURE	14°C. Underground cellar.

BOTTLING

FILTRATION:	Un Filtered, natural decanting/racking.
STABILIZATION:	No
NATURAL CORK:	Natural 'Flor'
CASES:	Or 6 bottles
PRODUCTION:	6,664 bottles of 750 Ml.
SERVE AT:	16-18°. Decanting recommended.

AWARDS AND PRESS

GUIDE PEÑIN 2009	88/100 Points
GUIDE PEÑIN 2010	90/100 Points
SILVER MEDAL,	Zarcillo World Wine Competition
SILVER BACCHUS	Spanish Union of Wine Tasters UEC
SILVER MEDAL,	Mundus World Wine Competition
TIERRA DE SABOR	Food Quality Castilla y Leon
QUALITY MARK	Ribera del Duero Burgalesa

TASTING NOTES

APPEARANCE: Opaque garnet, with a purple rim and some violet tints.

NOSE: Clean with pronounced aromatic intensity, well defined fruit aromas; blueberry cassis and plums. Aromas of chocolate, coffee, cream and mineral notes appear over a background of warm toast.

PALATE: Delightful and surprising. A full bodied wine with lush blueberry, cassis, plum and chocolate filling the palate. Perfectly balanced, with sweet ripe tannins and a thick creamy sensation.

