

FAMILY OWNED VINEYARDS

SUB PLOT:	Fuentenarro. Vineyards Family
VARIETAL:	100% Tinta Fina (Tempranillo)
SOIL:	High limestone content
ALTITUDE:	803 metres above sea level
AGE OF VINES:	18 years of age
YIELD:	2,00 – 2,50 Kg./vine

HARVEST

HARVEST:	3, 4,5 & 6 of October..
GRAPE TEMP:	12/14°
MACERATION:	20 days.
FERMENTATION:	Controlled at 25°

AGING

TIME IN BARRELS:	4 Months in American Oak
TYPE OF OAK:	Quercus Alba but with different toasting
TIME IN BOTTLE:	12 Months in our underground cellar
TYPE OF BOTTLE:	Bordelesa Reserva 750 Ml. Dark.
TEMPERATURE	14° Underground cellar.

BOTTLING

FILTRATION:	Decanted till clear and softly filtered.
STABILIZATION:	Yes, cold treatment
NATURAL CORK:	44 mm length, 24 mm diameter
CASES:	of 12 and 6 bottle of 750 Ml.
PRODUCTION:	43,800 bottles of 750 Ml.
SERVE AT:	16°C. - 18°C.

AWARDS AND PRESS

PEÑIN GUIDE 2009	84/100 Points.
PEÑIN GUIDE 2010	88/100 Points.
GOLD MEDAL	Mundus World Wine Competition
DIPLOMA HONOR	Mundus World Wine Competition
DIPLOMA HONOR	Femmes Totales Wine Competition
TIERRA DE SABOR	Food Quality Castilla y Leon
QUALITY MARK	Ribera del Duero Burgalesa

TASTING NOTES

APPEARANCE: Medium garnet, with shades of violet. Lovely stained slow moving legs and tears.

NOSE: Clean with good aromatic intensity, fresh red and black fruits predominate; redcurrant, blueberry and plum. Traces of ripe peach and rose petals, tulle and coffee appear with some vanilla and freshly grated coconut to add further complexity.

PALATE: A creamy mix of redcurrant, blueberry, plums and ripe peach fill the palate. A medium bodied wine, with sweet ripe tannins, well structured, showing great potential. Excellent length, with a retronasal that reminds one of the fruity palate.

