

FAMILY OWNED VINEYARDS

SUB PLOTS:	Viña San Pedro.
VARIETAL:	100% Tinta Fina (Tempranillo)
SOIL:	Limestone and loam
ALTITUDE:	807 metres above sea level
AGE OF VINES:	35 years old,
YIELD:	1,80 – 2,00 Kg./vine

HARVEST

HARVEST:	6, 7 y 8 of October.
TEMP OF GRAPES:	12/14°
MACERATION:	23 days.
FERMENTATION:	Controlled at 28°

AGING

TIME IN BARRELS:	12 Months in American Oak
TYPE OF OAK:	Quercus Alba & Petreae, Strong Toasting
TIME IN BOTTLE:	12 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:	'Extra' 44 mm length 24 mm. diameter
CASES:	of 12 and 6 bottle os 750 ML.
PRODUCTION:	27.600 bottles of 750 ML.
SERVE AT:	16-18°. Decanting recommended.

AWARDS AND PRESS

PEÑIN GUIDE 2009	89/100 Points.
PEÑIN GUIDE 2010	90/100 Points.
SILVER MEDAL	Envero World Wine Competition
SILVER MEDAL	Mundus World Wine Competition
TIERRA DE SABOR	Food Quality Castilla y Leon
QUALITY MARK	Ribera del Duero Burgalesa

TASTING NOTES

APPEARANCE: Deep garnet, with a ruby rim and shades of purple. Large thick transparent legs with big clear tears.

NOSE: Clean with pronounced aromatic intensity, fresh black fruits in abundance, some floral notes; red roses, native shrubs, thyme and rosemary. Also appearing are; fig, mandarin, biscuit and black olive adding complexity to what is a very broadspectrum of aromas.

PALATE: A full bodied wine, with pronounced fruit intensity, the acidity providing an elegant freshness that combines with the soft ripe tannins, adding delightful power to the palate.

Conclusion: It is a balanced wine that accurately portrays top Ribera del Duero tempranillo, with the terroir providing the added character.

