

## ELABORATION

The wine is fermented with its own skins for 15 days at 28 ° C, with a cold pre-maceration of 4 days. After having been uncovered, malolactic fermentation is carried out for 1 month in new French oak barrels. The aging process is carried out in new French oak with a minimum of 24 months. They are extra fine grain barrels made with oaks from the forest of Tronçais.

## TECHNICAL DETAILS

DO: Ribera del Duero

VINTAGE: Excellent

HARVEST TIME: October 04th

VARIETY: 100% Tempranillo (Tinto Fino)

LOCATION OF THE VINEYARD: Quintanilla de Onésimo.

VINEYARD: The oldest single vineyard from the winery, with an average production of 2,500 kg/ha and a type of chalky Vineyards are trained utilizing bush system.

MALOLACTIC F.: 30 days in new french oak barrels.

AGEING: Minimun 24 months in new french oak barrels.

WINEMAKER: Rubén Iglesias (Owner)

## TASTING NOTES

It has a garnet cherry red COLOR very covered with large edges.

On the NOSE we have an intense and highly complex aroma, ripe fruit with caramelized notes, tofes, toasted, elegant and spicy (nut and almond). On the palate, we tasted very sweet tannin, very structured, fleshy, very persistent in retronasal great complexity of aromas.

## RECONOCIMIENTOS



MEDALLA GRAN ORO,  
IWSA 2024



MEDALLA DE PLATA,  
BACCHUS 2023



MEDALLA DE ORO,  
BACCHUS 2022



MEDALLA DE ORO,  
CONCOURS MONDIAL DE BRUXELLES 2021

