



## EDICIÓN LIMITADA TEMPRANILLO, 2016

### HISTORY

Our winery was built in **Peñafiel** municipality in 1980, in the heart of Denominación de Origen **Ribera del Duero**. Surrounded by its own vines, which express the best quality of **Tempranillo** variety. Peñafiel has so much meaning for us, that the number of bottles we produce each year, match the amount of people living in this town on the year of the harvest.

### AGRONOMY & WINEMAKING

<b>GRAPE VARIETY</b>	Tempranillo (a.k.a. Tinta del país)
<b>ORIGIN</b>	Burgos, <b>D.O. Ribera del Duero</b> - Spain.
<b>ALTITUDE</b>	820 - 950 masl (2,690 - 3,117 FASL)
<b>SOIL</b>	Mainly clayey-calcareous soils mixed with different kinds of alluvial sediments.
<b>HARVEST</b>	Manual
<b>YIELD</b>	3,500 kg. / ha.
<b>VINE'S AGE</b>	Between 40 y 60 years. Goblet system.
<b>PRODUCTION</b>	<b>5.327 numbered bottles</b> = Peñafiel residents during 2016
<b>WINEMAKING PROCESS</b>	Cold maceration for three days, alcoholic fermentation at a controlled temperature of 28°C for 7 to 10 days and post-fermentative maceration for seven to 10 days. 50% of the wine undergoes malolactic fermentation in barrels.
<b>AGING</b>	18 months in French oak barrels.

### TASTING NOTES

Very dark, deep garnet color. Its long ageing contributes all kinds of tertiary aromas, a highly complex range with descriptors like leather, animal notes, game meat, tobacco leaves, graphite and smoke. Aromas of black fruit and very ripe or candied red fruit are also present. The body is very unctuous and persistent, with great density and excellent volume in the mouth. It is a wine with present tannins, but they are very round.

<b>ALCOHOL VOL.</b>	14.5%
<b>CELLARING</b>	10 years

