

cinema

paraiso

Spain

Vineyard: Goblet system. Soils consisting mainly of sandy clay mixed with different kinds of alluvial and calcareous sediments, depending on the zone, at 820-950 m a.s.l.

Vineyard age: 40 years old.

Variety: 100% Tempranillo.

Yield: 4.000 kg/ha.

Ribera del Duero, Spain.

Ruby-red colour with medium depth that offers the attributes of a wine of great complexity over time. On the nose, rich and well-integrated tertiary aromas, a product of its long ageing in French oak. Tobacco leaves, cedar and leather predominate over the aromas of fruit. It has a high medium body and appealing smoothness and elegance in the mouth. Well-tamed and pleasant tannins. The years in the barrel and bottle lend it complexity and delicacy.

Cold maceration for three days, alcoholic fermentation at a controlled temperature of 28 degrees for seven to 10 days and post-fermentative maceration for seven to 10 days.

Ageing: 18 months in French oak barrels.

Production: 6.000 bottles.

TEMPRANILLO
75 CL.



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