

A Arrocal



SELECCIÓN

TYPE OF WINE

“Reserva” red wine.

PRODUCTION AREA

D.O. Ribera del Duero (Burgos, Spain).

GRAPE VARIETY

100% Tempranillo

VINEYARD

Own winery, («Los Astrales» State) 40 years old trellis vines situated in clay and loam soil, 855 M.A.S.L. with age-controlled strains over its production.

VINIFICATION

Manual harvest in 16 kg boxes. Maceration and fermentation during 20 days at 25-27° C of temperature controlled by water showers in stain steel tanks. We pump - it - over the must to the skins 2-3 times per day, in order to obtain a good concentration of color and tannins.

AGEING

18 months in new french oak barrels and at least 18 months resting in bottle.

PRODUCTION

15.000 bottles.

FILTERING OR CLARIFYING

Very light process of filtering or clarifying.

SERVING TEMPERATURE

15 - 16° C.

% ALCOHOL

14% alc. vol.

WINEMAKER

Isaac Fernández Montaña.

BOTTLE CAPACITY

75 cl.



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TASTING NOTES

COLOR

Intense ruby red color, with slightly garnet rims that testify its aging. Bright, clean and very high layer.

AROMA

It is a frank wine, complex, open and very high aromatic intensity. A range of ripe black fruits, as plums, blackberries and cherries. Touches of rosemary and thyme flower. Complete its bouquet with balsamic perfumes, soft vanilla, black cocoa. Roasted and clean french oak.

PALATE

Powerful and mature entry, with weight and remarkable length. Concentrated and full-bodied, its character is reflected in its velvety and dense tannin, tamed, providing a very good structure.

PAIRING

An adequate acidity that provides long life and evolution, being the ideal pairing for meat dishes like red meat, roast lamb, beef chop, without forgetting the cured cheeses and foie gras.

