

# Y EL ASNO VIO AL ÁNGEL

TEMPRANILLO

# V'S DE GUMIEL



Perfect to accompany fresh and semi-cured cheeses, white meats, Iberian cold meats and fatty fish.

CONSEJO REGULADOR DE LA DENOMINACIÓN DE ORIGEN  
**RI  
BE  
RA**  
D E L  
DUERO



14°C.



**VIEW** Cherry color, with bluish reflections, with a medium layer.

**NOSE** Very perfumed nose, powerful memory of black fruit, liquorice, balsamic notes, a touch of spice, a slight contribution of used wood reminiscent of new leather and sweet spices

**PALATE** sweet entry, with breadth and travel in the mouth, good acidity that gives it fullness, with a slight velvety.



Tempranillo.



5 months in used barrels.



Random Vineyards.



Ecological agriculture.

**WINEMAKING PROCESS:** ① Vineyard selection, each year is different, it is chosen and works in a natural way to see what each vineyard can offer without intervention. ② vintage among friends. ③ Hand destemming of 1/3 of the grape. ④ left 66% stalk. ⑤ Spontaneous fermentation in open tanks of 400 kg. ⑥ daily punch-downs with our hands ⑦ malolactic and aging for 5 months in 6-use barrels. ⑧ light filtering before bottling.