

GALLINITA CIEGA

TEMPRANILLO

V'S DE GUMIEL



Ideal to paring with many tapas, appetizers, pasta dishes, grilled mushrooms, octopus, tuna tartare and grilled meats.

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



14°C.

VIEW Violet tones, bright with a medium layer.

NOSE Predominance of red fruit with floral notes, milky memories with a subtle hint of scrubland that gives it very elegant notes of herbaceous character.

PALATE Tasty and sweet, well-polished sweet tannins, certain vegetable nuances that provide rusticity and a long and balanced finish.



Tempranillo.



9 months in barrels and 3000l Oval Custom Made French Oak Casks.



25-year-old vineyards



Ecological agriculture.



WINEMAKING NOTES: ① Manual selection of grapes. ② Fermentation at low temperature. ③ Discover before the end of fermentation and end of fermentation without skins. ④ Malolactic fermentation takes place spontaneously. ⑤ Aging takes place in used French barrels and new 3,000-liter custom made French oak casks for a minimum of 9 months. ⑥ Natural stabilization by cold and light filtering prior to bottling.