

PERRO GATO RATÓN

TEMPRANILLO, ALBILLO MAYOR Y GARNACHA

V'S DE GUMIEL



Perfect to accompany cured cheeses, legume stews, roast lamb, game meats, Iberian cold meats and all kinds of red meats.

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



15°C.



VIEW Cherry color, bright and clean, with a medium layer.

NOSE with a marked herbaceous character, notes of scrubland, with a touch of spice, notes of ripe black fruit and a well-integrated perfumed wood.

PALATE Tasty and sweet, broad with well-polished sweet tannins, vegetable nuances and a long and balanced finish, with a perfectly integrated wood.



Tempranillo, albillo mayor and garnacha.



14 months in new and used barrels.



45-year-old vineyards.



Ecological agriculture.

WINEMAKING PROCESS: ① Manual selection of grapes. ② Pre-fermentation maceration for 48 hours. ③ Fermentation at 24°C. Of temperature. ④ Malolactic fermentation takes place spontaneously. ⑤ The aging is carried out in 1/3 of new French barrels and 2/3 of French barrels of 5-6 uses, the aging time is 14 months. ⑥ Natural stabilization by cold and light filtering prior to bottling.