



D.O. Ribera del Duero

Composition:	Tempranillo 100%
Elaboration:	Controlled Fermentation temperature at 28 °C
Ageing:	Malolactic fermentation in French oak barrels. 13-14 months of ageing in new French oak barrels
Location:	Pagos in Ribera del Duero
Altitude:	780 m
Yield:	4.000 kg/ha
Soil:	Sandy clay
Visual examination:	Clean, bright, very deep cherry colour
Smelling stage:	Deep and complex, very ripe black fruits, licorice, candy and cocoa hints
Tasting stage:	Powerful, tasty, well-balanced
Retronasal stage:	Nice toasted notes
Aftertaste stage:	Long finish, barrel ageing notes

DEEP AND COMPLEX

FOOD PAIRING

Starters	Chorizo or similars
Vegetables, legumes and salads	Casserole, bean stew...
Eggs	Fried eggs with chorizo, potato omelette, scrambled eggs with truffles
Potatoes and mushrooms	Grilled mushrooms, some truffled dishes
Soups, rice and pasta	Rice with rabbit and mushrooms
Fish and seafood	Some flavourful or fatty fishes like tuna, garlicked cod, fish casserole, squids...
Meat	Any kind of meat, especially red and bushmeat, grilled or stew
Desserts and cheese	Semi-hard cheeses like manchego, idiazabal and emmental or gruyere
SERVICE TEMPERATURE	15-17 °C