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BODEGAS EL INICIO
INVESTIGACIÓN & ENOTURISMO

CONSEJO REGULADOR DE LA DENOMINACIÓN DE ORIGEN
**RIBERA
DEL
DUERO**

Ribera del Duero
Denominación de Origen

Ribera del Duero is home of the Tempranillo grape from which this wine is made. These grapes come from old vineyards located in the most elevated areas that can reach an altitude of 2.800 feet; this gives these vineyards the ideal temperature gradient in order to achieve the optimum grape ripeness. Grape boxes that can hold no more than 44 pounds are used for the harvest. While harvest is taking place a preselection of the grape is done, later, when the grape arrives at the winery it is selected once more.

Destemming is done at a very low revolution in order to respect the integrity of the berry and a long lasting maceration process using the delestage technique takes place after the fermentation process; this technique maximises flavour and colour extraction.

Wine is transferred to aging barrels that can hold 66 gallons and come from different places which add to the wine exotic nuances. Wine settles there between nine and fourteen months according to the oenologist decision and after that, it is bottled and matures for another nine months.

Tasting Sheet

- This is a full bodied, dark ruby and purpletinted wine.
- This wine has spicy hints, bay leaf and of course, ripe red fruit aromas which jump from the glass and are followed by layers of violet and Florence liliun aromas.
- The palate has a soft unctuous and velvety texture, firm tannins and a long finish.

Decanting is recommended before serving the wine.

Optimal serving temperature between 15 and 18 °C.