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RIVENDEL



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 fifteen years old vineyards that can reach an altitude of 700 metres.

The harvest is done by hand with a high selection process direct in the vineyards. Destemming is done at a very low temperature to avoid oxygenation. After fermentation and maceration, wine is transferred to do the malolactic fermentation on its fine lees. The oak barrel process oscillates between 5 or 6 months according to the oenologist decision. American and French barrels are used in order to get the complex characteristic of Roble wines.

Wine rest in bottle at least 3 months before it is released to be in optimum conditions to be drunk immediately.

Tasting Sheet

- The wine presents a range of red and purple colours characteristics of its youth. It possesses a high layer coming from the excellent vintage.
- If we take it to the nose there are very marked notes of red fruit and flowers that can be appreciated, then spices and vanilla coming from the barrel.
- In mouth it is soft, flavourful and well balanced, with an integrated tannin and long aftertaste.

Decanting is recommended before serving the wine.

Optimal serving temperature between 15 and 18 °C.



BODEGAS EL INICIO

INVESTIGACIÓN & ENOTURISMO