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RIVENDEL

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DUERO

Ribera del Duero
Denominación de Origen



Wine elaborated with TEMPRANILLO grapes from Ribera del Duero, from our 30 years old vineyards located at an altitude of 700 metres.

The selected and hand harvested grape is fermented in stainless steel containers at a regulated temperature of 28°C during a 21 days maceration process. When the malolactic fermentation is finished, the wine rests 12 months in American and Central-European medium toasted oak barrels. When oxygenated aging ends, the wine matures another 12 months in bottle before it is released onto the

Tasting Sheet

- The wine has a black cherry colour with a high and shiny layer.
- Aromas are highly complex and personal, with ripped fruit and minerals. As it opens, the aromas become more complex and spicy, with very nice balsamic notes.
- Tannins are sweet and pleasant on its passage through the mouth, constituting a nice harmony between wood and fruit with a very long aftertaste.

Decanting is recommended before serving the wine.

Optimal serving temperature between 15 and 18 °C.



BODEGAS EL INICIO
INVESTIGACIÓN & ENOTURISMO