

912 de Altitud Al Cuadrado

TECHNICAL SHEETS

Type of wine	Red Wine
Appellation of Origin	D.O. Ribera del Duero
Grape	Tinta Fina 100 %
Soils	Clay-limestone
Aging	In Allier French oak barrique of 1st use for minimum 14 months (400 liters)
Service Temperature	14-16°C
Bottle Format	750 ml.
Gastronomy	Red meat, stews,
Alcohol Content	15 % by vol.



VINIFICATION AND AGING

Manual selection of the best grapes, soft destemming of the grapes and transfer to concrete tanks. Alcoholic fermentation with controlled temperature lasts for about 15 days at a temperature of 24 and 26 C. After that a maceration takes place for a further 15-20 days to guarantee the extraction of the noble substances from the skin.

SENSORY CHARACTERISTICS

Garnet red color, on the nose it has very intense and complex aromas, spicy and fruity. The taste is balanced between the acid and tannic components, structured, persistent and with an enveloping finish.