FINCA EL ENCINAL Ribera del Duero







Preparation

These grapes come from the vineyards with the average age of more than 30 years. They are planted in loamy clay soil which contributes its characteristics to our wines, their body and structure. The climate of continental character in the area (the winter is long and very cold while the summer is short and hot) has an in uence remarkably on the levels of maturation of the fruits and fundamentally on the color synthesis. The wine-making proceeds following the traditional system (destemming and subsequent maceration of the juice in contact with the skins). And the fermentation takes place at an average temperature of 26 °C.

Ageing

The wine has remained in American and French oak barrels for 12 months during which the traditional barrel-to-barrel transfer has proceeded every 6 month.

Tasting

It shows cherry red with a slight ruby. The smell is sensed of red fruits, cedars, spice and a perfectly integrated wood. It's very aromatic in the mouth. Elegant.

Pairing

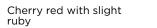
It goes perfect with white meat, red meat and venison, birds, rice, sausages and cheese.



100% Tempranillo



12 months in American and French oak barrel



Harmonic, elegant and

very long aftertaste



Red fruits, cedars and spice



14% vol.



18 °C

