

# FINCA EL ENCINAL

Ribera del Duero

DENOMINACIÓN DE ORIGEN



## CRIANZA

Vino Tinto · Red Wine



### 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 influence 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 months.

### 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
-  Cherry red with slight ruby
-  Harmonic, elegant and very long aftertaste

-  12 months in American and French oak barrel
-  Red fruits, cedars and spice
-  14% vol.
-  18 °C

