

Raíces de **VALPARAÍSO**

RIBERA DEL DUERO
Denominación de Origen

AUTHOR WINES - 100% TEMPRANILLO

VINEYARDS

A selection of our own vineyards in Sotillo and Quintana del Pidio (Burgos) and Pesquera (Valladolid), which an altitude between 900 and 1,050 meters. The vineyards are an average of 40 years old and the soil is a mixture of clay and lime, with deep and very sandy gravel on the surface.

PRODUCTION AND AGEING

Alcoholic fermentation and maceration in 500-litre barrels, remaining in contact with the grape skins at a maximum controlled temperature of 28 °C.

Following the fermentation and maceration, the wine was transferred into 225-litre barrels of new French oak, where it remained for 14 months (and was raked every six months). The wine was then aged in the bottle for a minimum of six months. Alcohol: 14,5% by vol.

TASTING NOTES

Colour: a deep, intense cherry-red colour, bright and attractive.

Nose: elegant aromas of red fruit preserve (raspberry, plum and blackberry) with hints of minerals, truffle, cocoa and a trace of balsamic notes.

Palate: elegant and highly structured, with an intensely fruity essence and a long finish in which we can detect hints of liquorice, minerals and balsamic notes.

Serving temperature 18° C.

