

TR3SMANO.

vendimia 2015



www.tresmano.com

PAIRING: Marries perfectly with Iberian Ham and cured cheeses. With main dishes with lamb, game or red meat. With dark chocolate desserts.

AGEING IN THE BOTTLE: 10 years

SERVING TEMPERATURE: 16°C

GRAPES: Tinta del País or Tempranillo from old vineyards (between 35 and 80 years old). Located in Olmedillo, Roa, La Horra, Moradillo, Pesquera and Padilla.

ALCOHOL VOLUME: 14% vol.

PRODUCTION: 38,000 75-cl bottles. 1200 magnum and 250 double magnum.

SOILS: Limestone mother rock under clays in the area of Burgos and Pesquera. Gravel and sand around Peñafiel.

CLIMATE: Extreme continental. Great temperature contrasts between winter and summer. Between day and night.

VINTAGE 2015: Excellent. Mild, rainy winter. Spring with abundant rainfall, which caused a slight delay in flowering. July and August recorded the highest temperatures ever, making the summer very dry and hot with significant thermal changes between day and night. September brought moderate temperatures perfect for the end of ripening.

WINEMAKING PROCESS: Harvest by hand in small boxes and meticulous selection of the grapes at the selection table. Cold maceration for 5/7 days at a temperature not higher than 10°C. Alcoholic fermentation at controlled temperature in small conical tanks. Malolactic fermentation in new 225-litre barrels. Our winemaking processes separate the grapes from each of our vineyards.

AGEING: 18 months in new barrels (75% French oak and 25% American oak).

BOTTLING: mid-June 2017.

TASTING NOTES: Excellent depth. Cherry red in the glass. On the nose, an outstanding aromatic concentration of ripe red fruit and the new wood adds complexity with toasted and smoked notes (cocoa, toffee, coffee) and spices (pepper). In the mouth it is a fleshy, fresh wine, complex and powerful but fine and elegant. The tannic structure is silky and in perfect balance with the acidity and the alcohol. Very persistent in the mouth. Wine of great character and elegance.

TR3SMANO.

RIBERA DEL DUERO | DENOMINACIÓN DE ORIGEN