

T^m



www.tresmano.com

PAIRING: Marries perfectly with Iberian Ham. With main dishes with lamb, game or red meat.

With dark chocolate desserts.

AGEING IN THE BOTTLE: 20 years

SERVING TEMPERATURE: 16°C

VINTAGE: 2014

GRAPES: Tinta del País or Tempranillo from our winery's oldest vineyards.

ALCOHOL VOLUME: 15% vol.

EXCLUSIVE PRODUCTION: 2968 75-cl bottles and 310 magnum (150 cl).

SOILS: Very poor limestone mother rock.

CLIMATE: Particularly cold area at an altitude of 1000 m. Extreme continental climate. Great temperature contrasts between winter and summer and day and night.

VINTAGE 2014: Excellent. The patient wait for full ripening yielded high-quality grapes. These cooler plots were the last to be harvested. The climate was kind and the fruit reached the winery in full health. Ideal for a rigorous final selection.

WINEMAKING PROCESS: Harvested by hand in boxes. Meticulous selection of the grapes at the vineyard and on arrival at the winery. Cold maceration for 7 days at a temperature not higher than 10°C. Alcoholic fermentation at controlled temperature in small conical tanks followed by malolactic fermentation in new 225-litre barrels.

SELECTION AND AGEING: From a starting volume of 20 barrels, after the passing of the months and the many selection tastings by Fernando and Pedro, only the wine from 12 barrels was finally bottled

AGEING: 26 months in new barrels (75% French oak and 25% American oak).

BOTTLING: TM 2014 was bottled in January 2017.

TASTING NOTES: Excellent depth. Purple in the glass. The nose highlights the great aromatic concentration and complexity. Very ripe red fruit with subtle toasted, smoked and spiced notes. The palate is structured, complex. Silky. Perfectly harmonized and balanced. Very persistent in the mouth. Wine to be enjoyed after a meal. Wine that should be left to evolve in the glass. It is not just for drinking. It is to be enjoyed in good company.

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