

TR3SMANO.



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2017 *harvest*

2017 HARVEST: The 2017 vintage year was preceded by a very dry, windy winter that was warmer than usual, speeding up budding in early spring. The late frosts at the end of April, which were generalised across Europe, caused significant losses in harvest production. The yield was slightly affected, but not the quality of the grape. The harvest took place in the first week of October.

GRAPE CHARACTERISTICS: 100% Tinta del País. Grown in old vineyards of between 35 and 80 years old, located in the area of Olmedillo, Roa, La Horra, Moradillo, Pesquera and Peñafiel. Cultivated in very poor soils of limestone parent rock covered with clay in the area of Burgos and gravel in the area of Peñafiel.

TASTING NOTES: very high intensity of colour in cherry red tones. The nose is a surprising mix of aromatic and fresh blue flower notes over ripe red fruit and subtle hints of toasted, smoked flavours, tea, coffee and spices. In the mouth, it is fleshy and fresh with complexity and power, yet fine and elegant. The tannic structure is silky and perfectly balanced with the acidity and alcohol. Prolonged persistence in the mouth.

SELECTION AND AGEING: 16 months' ageing in new French oak barrels.

TECHNICAL INFORMATION:

- Alcohol content: 15% vol.
- Bottling: March 2019
- Description of vintage year by the Regulatory Board: Very Good
- Serving temperature: 16°C
- Production: 47,314 75 cl, 3,950 1.5 L and 550 3 L bottles

FOOD PAIRINGS: Pairs perfectly with aperitifs with Iberian jam or cured sheep milk cheese. Main courses of lamb, wild game meat or red meat. Dark chocolate desserts.

A wine made by:

Fernando
Remíz de Ganuza

Pedro
Aibar Sánchez

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RIBERA DEL DUERO | DESIGNATION OF ORIGIN

RIBERA
DEL
DUERO
CONSEJO REGULADOR DE LA DENOMINACIÓN DE ORIGEN