

PROVENTUS

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2016



A wine made by:

Fernando
Remírez de Ganuza

Pedro
Aibar Sánchez

www.tresmano.com

2016 HARVEST: A mild winter and a rainy spring with delayed budding. High temperatures in the month of July contributed to early flowering. The summer was hot and dry. High temperatures in the month of September and the existing water reserves from the spring allowed optimal ripening. The harvest started earlier than usual, on September 27th, with exceptional grape quality. Autumn was also dry, which allowed the harvests to be extended until well into 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.

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 tanks.

AGEING: 12 months in barrels (50% French oak y 50% American oak).

TASTING NOTES: Clean and bright. Deep cherry color with purple glints. On the nose it is very complex. Excellent harmony: strawberry, blackberry and figs; some hints of milky aromas; the aging results in a clean and new wood with toast, coffee, vanilla, leather and cocoa aromas. On the palate, powerful, extraordinary backbone and elegant. Sweet polished tannins perfectly balanced with spicy and fruity flavors. Smooth and lingering finish.

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

TECHNICAL INFORMATION:

- Alcohol content: 14% vol.
- Bottling: January 2018
- Description of vintage year by the Regulatory Board: Very Good
- Serving temperature: 16°C
- Production: 65.280 75 cl, 604 1.5 L and 12 6 L bottles

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