

T^{*m*}

2016

T^m



www.tresmano.com

2016 HARVEST: 2016 was characterised by an unusually mild winter for a continental climate, with a rainy spring that delayed budding. Summer was hot and dry, with high temperatures in June that caused the early onset of flowering. The existing water reserves in the soil allowed optimal ripening. The harvest took place on the morning of October 6, with exceptional grape quality. It was carried out manually in small boxes, and the best clusters were carefully selected by hand.

GRAPE CHARACTERISTICS: 100% Tinta del País. Grown in two exclusive vineyards of more than 100 years old, located in the area of Anguix and La Horra, on the moorlands, at an altitude of approximately 1000m. Cultivated in very poor soils of limestone parent rock.

TASTING NOTES: Very high intensity of colour in purple tones. On the nose, it stands out for its great concentration and aromatic complexity, with notes of very ripe red fruit and subtle hints of roasted, smoked flavours, tea and coffee. In the mouth, it is structured, complex and silky smooth, with a long finish. It is an after-dinner wine that should be allowed to evolve in your glass. We recommend opening the bottle and allowing it to aerate for 15 minutes before drinking it.

SELECTION AND AGEING: 20 months' ageing in new French oak barrels. Only 24 barrels of exceptional quality selected by Fernando Remírez and Pedro Aibar for bottling. Not available every harvest.

TECHNICAL INFORMATION:

- Alcohol content: 14.5% vol.
- Bottling: July 2018
- Rating of vintage year by the Regulatory Council: very good.
- Serving temperature: 16° C
- Exclusive production: 6,050 bottles of 75 cl., 310 magnum 150cl and 120 of 3l.

A wine made by:

Fernando
Remírez de Ganuza

Pedro
Aibar Sánchez

PAIRING: Pairs perfectly with cured sheep milk cheese or dark chocolate desserts.

T R 3 S M A N O .
RIBERA DEL DUERO | DENOMINACIÓN DE ORIGEN

RIBERA DEL DUERO
CONSEJO REGULADOR DE LA RIBERA DEL DUERO