

TR3SMANO.

vendimia 2017



HARVEST 2017:

The 2017 vintage was preceded by a very dry and windy winter, warmer than usual, which advanced the sprouting in the beginning of spring. At the end of April widespread late frosts in Europe caused significant losses in crop production. The yield was slightly affected, but not the quality of the grapes. The harvest took place during the first week of October.

CHARACTERISTICS OF THE GRAPE:

100% Tinta del País. Coming from old vineyards between 35 and 80 years old, located in the area of Olmedillo, Roa, La Horra, Moradillo, Pesquera and Peñafiel. With very poor soils of limestone mother rock, on which are found clays in the area of Burgos and gravels in the area of Peñafiel.

TASTING NOTES:

With a high intensity of colour in cherry red tones. On the nose, the aroma and freshness of the blue flower tones surprise, over those of ripe red fruit and subtle notes of toasted, smoked, tea, coffee and spices. In the mouth it is fleshy and fresh, with complexity and power, but fine and elegant. The tannic structure is silky and perfectly balanced with acidity and alcohol. The persistence in the mouth is prolonged.

SELECTION AND AGING:

16 months of aging in new French oak barrels.

TECHNICAL DATA:

- Alcoholic strength: 15% vol.
- Bottling: March 2019.
- Rattling added by Regulatory Council: Very Good.
- Serving temperature: 16°C.
- Production: 47,314 bottles of 75 cl, 3,950 bottles of 1,5L and 550 bottles of 3L.

PAIRING:

It pairs perfectly with appetizers with Iberian ham or cured sheep cheese. With main dishes of lamb, game or red meat. With desserts of dark chocolate.

Elaborated by:

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RIBERA
DEL
DUERO