

GR-14

GRANDES RECORRIDOS

Designation of Origin

Ribera del Duero



Ageing

Remains 9 months in French oak barrels.

Varietals

Tempranillo 100 %

Winemaking

Grapes selected from vineyards over 40 years old, malolactic fermentation in French oak barrels.



GR-14

“ The trail GR-14 follows the path of the Duero River, from Picos de Urbión to the Portuguese border. With this wine, I want to express the sensorial experience that involves walking on it. ”

Delfí Sanahuja, Perelada's Chief Winemaker.

Tasting notes

Deep ripe cherry color with purplish rim.

On the nose, there are memories of black forest fruits such as blackberry and blackcurrants, cradled by spicy notes, among which stand out the clove and vanilla and toasted notes of moccha and smoke.

Balanced, meaty entry in the mouth with a great balance between tannins and acidity. Long and persistent finish.

Analysis

Alcohol content: 14.5 % vol.

Free SO₂: 32 mg / l.

Total SO₂: 62 mg / l.

Total acidity: 5.4 g / l in tartaric.

Volatile acidity: 0.48 g / l

Sugars: 1 g / l.