

# BALUARTE

## Designation of Origin

Ribera del Duero

## Vintage

2017

## Ageing

4 months in French and American oak barrels.

## Type of bottle

Bordelaise Nova green colour of 75 cl.

## Varietals

Tinto Fino (Tempranillo) (100%).

## Winemaking

After a selective hand-harvest, a traditional vinification process took place with an extended maceration for 2 weeks and gentle extraction. Fermentation took place in stainless-steel tanks at a controlled temperature of 26°C and upon completion of malolactic fermentation, the wine went on to age in barrels.



“ A fresh, enjoyable wine that showcase each varietal and its aromas. ”

*Javier Garbayo. Winemaker.*

## Tasting notes

Deep cherry red with a violet rim.

Ripe black fruits, blackberry, redcurrant, plum, with hints of spice and oak.

In the mouth it is flavourful, full-bodied and fresh, with a pleasant, balanced mouth-feel.

## Analysis

ABV: 13.8% by Vol.

Free SO<sub>2</sub>: 30 mg/l.

Total SO<sub>2</sub>: 41 mg/l.

Total acidity: 3.07 g/l (s.a).

Volatile acidity: 0.54 g/l (a.a.).

Residual sugar: 1.1 g/l.