

BALUARTE

Designation of Origin

Ribera del Duero

Vintage

2019

Ageing

3 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

Graduation: 14.5% by vol.

Free SO₂: 18 mg/l.

Total SO₂: 45 mg/l.

Total acidity: 3.33 g/l (s.a).

Volatile acidity: 0.59 g/l (a.a.).

Residual sugar: 1.4 g/l.

CONTAINS SULPHITES