



FUENTENARRO
BODEGAS ■ WINERY VINEYARDS

CONSEJO REGULADOR DE LA DENOMINACIÓN DE ORIGEN
RIBERA
DEL
DUERO



RESERVA 18 MONTHS IN BARRELS

Technical data

<i>Location</i>	<i>Vineyards in La Horra. Family property.</i>
<i>Altitude</i>	<i>830 meters above sea level.</i>
<i>Soil:</i>	<i>Clay</i>
<i>Variety:</i>	<i>100% Tempranillo</i>
<i>Climate:</i>	<i>Continental</i>
<i>Age:</i>	<i>60 years. Biodynamic and Sustainable. Not certified.</i>
<i>Efficiency:</i>	<i>1,00 – 1,50 Kg/vine</i>
<i>Cultivation:</i>	<i>Natural, without use of herbicides or mineral fertiliser.</i>
<i>Oenologist:</i>	<i>Juan Ayuso Arenillas</i>
<i>Breeding:</i>	<i>18 months in oak barrels.</i>
<i>Barrels:</i>	<i>50% new American oak barrel+50% new French oak barrel.</i>
<i>Cork:</i>	<i>Natural, 49mm</i>
<i>Production:</i>	<i>2.000 bottles 750 ml/year.</i>
<i>Packaging:</i>	<i>Vertical box of 6 bottles of 750 ml.</i>

Sensory Analysis

Impressive cherry color with rubi edging, very clean.

The nose presents nuances of ripe red fruit, very mineral, balsamic sensations, balanced and complex.

In the palate it is sweet, with good structure, with fine, tasty and elegant tannins, aromatic and ripe. A wine with a long life to enjoy