



Aventino



AVENTINO

Tempranillo

2013 / D.O. RIBERA DEL DUERO / SPAIN

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| Appellation: | D.O. Ribera del Duero |
| Grape Variety: | 100% Tinta del Pais (local name for Tempranillo) |
| Age of Vines: | 60-120 years old |
| Vineyards: | North and Eastern part of Duero River |
| Yield: | 20 hl/ha |
| Ageing: | Partially |
| Oak Profile: | 1-3 year old French and American oak barrels of 225L |
| Bottling Date: | October 2014 |
| Production: | 13000 Cases of 9 L |



WINEMAKING

The grapes were handpicked at the optimum stage of ripeness in the first week of October. Vinification was temperature controlled fermentation in stainless tanks of 30.000 kilos at 26-30°C with manual pump over. Up to 15-20 days maceration. After malolactic fermentation 15% of the wine was racked to a combination of 1-3 year old French and American oak barrels where it was aged for 4 months before blending back in to stainless steel tanks and prepared for bottling.

TASTING NOTES

Deep red color. The concentrated bouquet combines brilliantly blueberries, blackberries, wild strawberries and toasty aromas with mineral notes. On the palate a veritable explosion of fruit, spice and wonderful touch of ripe tannins that give the final nice length.

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| Alcohol | Residual Sugar | Total Acidity | Volatile Acidity | pH |
| 13,5% | 2 GR/L | 5 GR./L | 0,4 GR./L | 3,73 |



HAMMEKEN
CELLARS