

Aventino



AVENTINO

Crianza 12 Months

2012 / D.O. RIBERA DEL DUERO / SPAIN

Appellation:	D.O. Ribera del Duero
Grape Variety:	100% Tinta del Pais (Tempranillo)
Age of Vines:	60-120 years old
Vineyards:	North and Eastern part of Duero River
Yield:	20 hl/ha
Ageing:	12 months
Oak Profile:	1-3 year old French oak barrels of 225L
Production:	1660 Cases of 9 L



WINEMAKING

The grapes were handpicked at the optimum stage of ripeness determined by taste. A manual harvest took place mid September though October ensuring both ripe flavors and lively acidity. The grapes were fermented in temperature controlled stainless steel tanks at 26-28°C, with daily pump-overs to extract all the colors, tannins and flavors from the skins while still maintaining fresh fruit flavors typical of Tempranillo. Fermentation was approximately 21 days. The wine was racked into 1-3 year old French oak barrels where it was aged for 12 months.

TASTING NOTES

Purple in color with a slightly reticent nose of balsam wood, lavender, black cherry, blackberry and a sweet vanilla. On the palate it is densely layered. It is well balanced and will improve over the next 7-8 years.

Alcohol	Residual Sugar	Total Acidity	Volatile Acidity	pH
14%	3,5 GR/L	5,25 GR./L	0,68 GR./L	3,63