



Fuentespina

RESERVA



SERVICE TEMPERATURE: 18°C

ANALYSIS:

Alcohol:	14,4%
Volatile Acidity gr./l.:	0,65
Total acidity gr./l.:	5,35
SO ² Free mg./l.:	22
SO ² Total mg./l.:	78
PH:	3,42
Residual Sugar gr./l.:	2

DESCRIPTION:

It is a Reserva wine from D.O. Ribera del Duero elaborated with 100% Tempranillo grapes from 70 years old vines. It ages 16 months in new American, French and Caucasian oak barrels.

WINERY AND VINEYARDS:

Bodegas Fuentespina, S.L. founded in 1994, has access to 600 ha of vineyards in small plots in the prestigious area of Ribera del Duero (being 20 ha. of these vineyards more than 90 years old) with limited yields. Thorough controls and tracking of the vineyards are done before the growth cycle of the grape starts, ensuring the highest quality standards.

In the barrel hall, the ageing of the wine takes place in different types of oak casks (American, French and East-European) giving subtle yet different characters to each of our wines.

ELABORATION:

The highest quality grapes in structure and character are destined for this 'reserva' wine. After de-stemming and crushing the grapes are sent to stainless steel vats where a cold film maceration is carried out at 5°C for 72 hours, aiming to obtain the maximum potential and richness from primary aromas. They ferment with a yeast selected from the cellar at constant temperature of 28°C for 7 days, prolonging the maceration 10 days more to obtain a better concentration of tannin and improve the structure of the finished product. The malolactic fermentation is carried out in fine-grained new French, American and Caucasian oak barrels where it will rest for 16 months, then the wine is racked to the bottle ageing in the winery for a minimum of 2 years more.

TASTING NOTE:

Very dark in depth, on the nose it displays aromas of black fruits with roasted touches and spices, which remind us its journey through the wood. On the palate it presents itself meaty, with an abundant body and tannins. Aromatic and very elegant end.

RECOMMENDATION:

Red meats, elaborate dishes of lamb and pork, big game and cured cheeses.

PACKAGING AND LOGISTICS:

EAN Bottle: 8412934325005
Bottle Measures: 354 x 80,5 mm
Bottle Weight: 1.385 gr.
Type of closure: Natural Cork
EAN case (6 bottles): 8412934100008
Case Measure: 23 x 15,5 x 37 cm
Case Weight: 9 kg.
100 cases / Pallet EURO (0,80 x 1,20 x 1,62 m.)
25 cases / layer
Pallet Weight: 925 kg
EAN Wooden cases (6 bottles): 8412934100008
Case Measure: 38 x 23 x 15,5
Case Weight: 11 kg
63 cases / Pallet EURO (0,80 x 1,20 x 1,23 m)
9 cases / layer
Pallet Weight: 718 kg