

# AVENTINO



## 200 Barrels

2010 / D.O. RIBERA DEL DUERO / SPAIN

Appellation:	D.O. Ribera del Duero
Grape Variety:	100% Tinta del Pais (local name for Tempranillo)
Age of Vines:	Between 80-120 years
Vineyards:	Peñaranda del Duero and surrounding area
Yield:	20 hl/ha
Ageing:	18 months
Oak Profile:	New and 1 year old French Oak barrels of 225L and 500L
Bottling Date:	October 2012
Production:	846 Cases of 9 L



## WINEMAKING

Grapes come from +80 year old bush vines from some of highest lying vineyards of Ribera del Duero. The grapes were handpicked into small plastic boxes at the optimum stage of ripeness during the second week of October 2010. Gentle de-stemming and crushed. Inoculation with special selected yeast strains. Temperature controlled fermentation in epoxy lined cement tanks of 8.000 at 26-28°C with manual pump over for 25 days. Pressed and raked into new and 1 year old French oak barrels of 225 and 500 liters where it underwent malolactic fermentation and aged for 18 months.

## TASTING NOTES

Deep ruby red color with engaging aromas of balsam wood, Asian spice, lavender, black cherry and blackberry. On the palate it is dense, layered and succulent. It is balanced with a focus on pure full fruit with a long finish. Will improve with cellaring it an additional 8 years or more.

## AWARDS

*Gold* Mundus Vini Summer Tasting

*Silver* Concours Mondial

*90-93/100 pts* Robert Parker, The Wine Advocate

*Bronze* Hong Kong International Wine

Alcohol	Residual Sugar	Total Acidity	Volatile Acidity	pH
14,5%	1,64 GR/L	5,2 GR./L	0,62 GR./L	3,65

# Aventino

