

Aventino



AVENTINO



200 Barrels

2011 / D.O. RIBERA DEL DUERO / SPAIN

Appellation:	D.O. Ribera del Duero
Grape Variety:	100% Tinta del Pais (Tempranillo)
Age of Vines:	Between 80-120 years
Vineyards:	Ribera del Duero
Yield:	20 hl/ha
Ageing:	18 months
Oak Profile:	New and 1 year old French Oak barrels of 225L and 500L
Bottling Date:	June 2013
Production:	3000 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 2011. Gentle de-stemming, crushed, and inoculated with special selected yeast strains. Temperature controlled fermentation in epoxy lined cement tanks of 8.000 kg at 26-28°C with manual pump over for 25 days. Pressed and racked 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 ripe black cherries, blackberry, toasted oak, Asian spice and lavender. 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 throughout 2020.

AWARDS

- 92 Pts WineEnthusiast
- 91 Pts Vinous - Josh Raynolds
- Gold Zarcillo International
- Gold Tempranillos al Mundo

Alcohol	Residual Sugar	Total Acidity	Volatile Acidity	pH
14,5%	1,5 GR./L	5 GR./L	0,61 GR./L	3,72

