

Petit Vega 28 months Tempranillo 2015

100% Tempranillo

Ribera del Duero D.O .C
Alcohol: 14%

Profile

Fantastic intense cherry red color. In the nose elegant with a nice fusion of spices, menthol and fruity aromas. There are ripe dark berries and minerals. In addition, notes of coffee and licorice. The taste is juicy and full-bodied. Dark ripe fruit and notes of coffee. This wine is incredibly elegant. It is a superb Ribera del Duero with beautifully integrated oak barrels and a long lasting finish.

Terroir

Based on 100% tempranillo grapes which are hand-harvested from approx. 50 year old vines located at an altitude of 900 meters

Vinification and fermentation have taken place in large wooden barrels of French oak. Thereafter, the wine is barrel aged for 28 months exclusively in French oak barrels.

Harvest & Winemaking

Harvest: 100% hand harvested

Ageing: 28 months in French oak barrels

Bottling: 18 months in bottle

Tasting notes

Ripe blackfruits | Cocoa | Coffee | Balsamic | Mineral

Tips

Serving Temperature: 16° - 17°C

Decanting: None

Food pairing: Beef - Pork - Cheese - Barbecue

When to drink: between now and 2028

