

Brisios Roble 2015-2016

Winery: Viñas de Brisios

Grape varieties:

100% Tempranillo (locally known as Tinto Fino)

Location:

Finca El Quiñón - Pesquera de Duero. DO.

Ribera del Duero

Alcoholic degree:

14%

Fermentation:

For 11 days in 3.000 liters tanks at 26°C Temperature

Post-fermentative Maceration Time:

7 days on lees

Aging:

14-6 months in new French oak casks of 300 liters

Tasting:

It is a fruity wine, which tries to express the primary characteristics of the variety Tempranillo from our Estate. It is reinforced by a small wooden step which typically takes around 4 months. This wine is fruity, creamy and juicy on the palate, fresh with sweet and ripe tannins, that become very pleasant, without hard tannins surround.

