

Chafandín 2014

Winery:

Viñas del Jaro S.L.U.

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 12 days at 26°C Temperature

Post-fermentative Maceration Time:

17 days on lees

Aging:

17 months in new and one year French oak casks of 300 liters.

Tasting:

This wine grapes exclusively come from the Chafandín plot, 100% Tempranillo (Tinto Fino) and whose vineyard is aged around 40 years old . It is extraordinary grapes, small diameter, with a thicker skin which gives the concentration increasing in the maceration. The malolactic take place in new French oak barrels of 300 liters and then the wine remains in the same barrel aging for as long as deemed appropriate (depending on the vintage) and is typically between 15 to 20 months. Wine with intense aromas of ripe black fruit, minerality and fine woods. The palate is very spacious with large volume of fruit and travel. End with a lingering aftertaste.

