



Sed de Cana 2012

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 11 days in 3.000 liters tanks at 26o C Temperature

Post-fermentative Maceration Time:

20 days in 3.000 liters tanks

Aging:

21 months in new French oak casks of 300 liters

Tasting:

Some wines from certain sectors of our oldest vineyards from the Chafandín plot, along the aging process, in certain vintages, move more gracefully and personality tasting successive tasting, there is as "Heart Beat ". These barrels are selected in the first six months after each harvest and separate to have personalize follow up. The vintage that's produces this event we bottled this wine under the brand Sed de Cana, resulting in the most emblematic wine from our winery. Fruity, floral (violet) aromas on elegant, mineral, balsamic and spicy notes. This wine is wide, juicy and voluminous, and with a fine tour full of expression and balance. Long end and very exciting.