

BARON DE FILAR

RESERVA



D.O. RIBERA DEL DUERO



FIRST CLASS, A HIGH FLYING WINE

GRAPES: Tinta Fina (Tempranillo), Merlot and Cabernet Sauvignon. The grapes used for this wine are a selection of our vineyards from Peñafiel and Castrillo de Duero at 920 m. and 870 m. respectively.

HARVEST: The grapes are harvested at its optimum maturity stage, by hand using 15Kg cases.

ELABORATION: After a previous selection of grapes at the vineyards once in the winery, it is passed through a grain sorting table, and afterwards they are softly destemmed and slightly crushed.

FERMENTATION:

Alcoholic: We make a cold soak for 24h. in an inert atmosphere for a better extraction of fruity aromatic compounds from the grape. Ferments during 12 days at a controlled temperature set at 28°C, in truncated cones stainless steel tanks of 17.000 L. of capacity and we extend the post-fermentative maceration to 25 days or even more.

Malolactic: It remains in the tanks with its fine lees during 45 days, and we do a gentle battonage for increasing the volume in the mouth.

BARRELS: Aged in French oak barrels for 15 months.

TASTING NOTES: Intense black-cherry color with good depth of color and hardly any signs of evolution. Very expressive aromas on the nose with notes of black pepper, with just a subtle hint of the long cask-ageing, thanks to its great complexity and ripe, concentrated fruit. The long, persistent finish leaves gentle balsamic reminders of the finest quality.



Bodegas Peñafiel

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