

BARON DE FILAR

LA BARONESA



D.O. RIBERA DEL DUERO

FROM RIBERA WITH LOVE



GRAPES: 100% Tempranillo.

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 is made in French oak barrels, and we do a gentle battonage twice per week.

BARRELS: Aged in French oak barrels for 24 months.

TASTING NOTES: La Baronesa de Filar, shows powerful and expressive, a clear example of Ribera del Duero, loaded with complexity, lots of fruit, spices, and pleasant toasted notes, toffee and chocolate; impressive on the palate and balanced. Its remarked elegance and delicate power characterizes this wine.

--- LIMITED EDITION OF 1.024 BOTTLES ---



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