

PLENTIA

TINTO FINO



WINE TYPE Tinto Fino

GRAPE VARIETY

100 % Tempranillo

D.O. P.

Ribera del Duero

Serving temperature

Recommended at 16–18°C.

VINEYARD

The grapes come from a selection of old Tinto Fino vineyards selected by our wine-maker, Juan Pablo Cantos. These are at a altitude of around 850 to 900 metres above sea level in the Burgos area of Ribera del Duero.

The sandy soils here are poor in nutrients and limestone rich.

The climate is on the cool side with moderate Rainfall.

HARVEST

Manual harvest during the second week of October, selecting the best small bunches at optimal ripeness.

VINIFICATION

Continuous maceration at 27°C for one week to preserve the primary fruit aromas and avoid excessive tannin extraction on the palate.

AGEING

9 months.

TYPE OF BARREL

Fine-grain French oak from Allier with medium toast (500 L). Afterwards, the wine is refined in concrete tanks.

TASTING NOTES

Luscious with its medium body and vividly bright colour alongside a host of ripe red and dark fruit with hints of fresh wild grass. Soft, juicy tannins together with good natural acidity, combine to produce an elegant, fresh and astounding wine.

PAIRING

Enjoy this wine on its own, or with grilled or roasted red meats, and/or game bird dishes.



High-Altitude Parcel Selection