



F by Fuentespina



DESCRIPTION:

An unique wine elaborated from our oldest vineyards in D.O. Ribera del Duero by José Manuel Corrales. We elaborate this wine only the years when the vintage was exceptional in quality. This vintage, 2004, has a power and elegance from the Tempranillo grape that is not seen every year.

WINERY AND VINEYARDS:

Bodegas Fuentespina, S.L. was founded in 1994, we purchased the old cooperative of Fuentespina (Burgos) renovating completely the winery with the most modern equipments. We started to make a very exhaustive selection of the grapes and to use the most modern advanced techniques of elaboration, becoming one of the most important wineries of the area in a short time, basically for elaborating excellent wines with the best price. We control 385 ha of vineyards on small plots in the prestigious area of Ribera del Duero (20 ha. of the are more than 90 years old) with limited yields. We make a deep control and tracking of the vineyard before the growth cycle starts. Methods like the green pruning and harvest, permit a better ventilation of the vine, providing the stocks of small bunches with bigger skins than must.

In our barrel hall we age the wines in different types of oak casks (American, French and East-European) to obtain a different character in each style of wine elaborated.

ELABORATION:

Our most selected wine was elaborated with the highest quality Tempranillo grapes in structure and character . After de-stemming and crushing the grapes are sent to stainless steel tanks where a cold film maceration is carried out at 5°C for 72 hours with the aim of obtaining the maximum potential from the primary aromas. They fermented with a yeast selected from the cellar at constant temperature of 28°C for 7 days, prolonging the maceration 10 days more to obtain a better concentration of tannin and to improve the structure of the final wine. The malolactic fermentation is carried out in fine-grained new French oak barrels where it will stay 14 months, then the wine is racked to the bottle remaining there for a period of 2 years at least.

TASTING NOTE:

Intense cherry red colour with ruby borders. With a great finesse, elegance and intensity on the nose, it displays spicy and mineral notes, over a roasted and with ripe black fruits background (plum and prune). On the palate it is full, potent, high concentrated with present tannins but very polished. Very good structured, greasy and rounded . Very long lasting end.



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RECOMMENDATION:

Red meats, game hunting, elaborate dishes of lamb and pork, and cured cheeses.

SERVICE TEMPERATURE: 18°C

ANALYSIS:

Alcohol:	15 %
Volatile Acidity gr./l.:	0,65
Total acidity gr./l.:	5,4
SO ² Free mg./l.:	32
SO ² Total mg./l.:	60
PH:	3,6
Residual Sugar gr./l.:	2

PRIZES AND RECOGNITIONS:

94 Points - Wine Spectator April 2008 (USA)

