



Fuentspina

Granate 2008



DESCRIPTION:

Fuentspina Granate is a young wine from D.O. Ribera del Duero elaborated with 100% Tempranillo grapes from 25 year old vines, in our winery: Bodegas Fuentspina by José Manuel Corrales.

WINERY AND VINEYARDS:

Bodegas Fuentspina, S.L. was founded in 1994, we purchased the old cooperative of Fuentspina (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) of the prestigious firm Seguin Moreau, Radoux and Cadus to obtain a different character in each style of wine elaborated.

ELABORATION:

The grapes used in the elaboration of this wine are rigorously controlled for hygiene standards, quality, acid content and pH value. After the grapes are de-stemmed and crushing, a cold film maceration is carried out at 5°C for a period of 72 hours to obtain the maximum potential from the primary aromas. They are fermented in stainless steel tanks between 18°C and 22°C for 10 days. When the alcoholic fermentation ends the wine is racked to make the malolactic fermentation. It will be bottled after a soft ageing in American oak barrels.

TASTING NOTE:

Dressed in a beautiful, very bright cherry red. On the nose red fruits combine with a smooth contribution of vanillas and roasted aromas. On the palate it appears fresh, with a good acidity and pleasant when swallowed, good structure. Pleasant and long-lasting end.

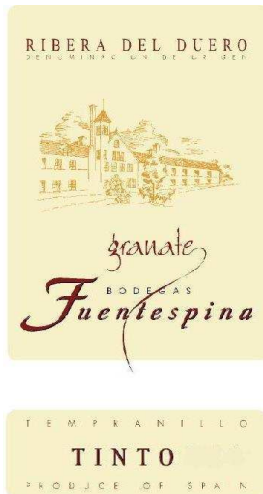
RECOMMENDATION:

Pâtés, red and white meats, semi-cured cheeses and blue fishes.



Fuentespina

Granate 2008



ANALYSIS:

Alcohol:	13,5 %
Volatile Acidity gr./l.:	0,42
Total acidity gr./l.:	5,2
SO ² Free mg./l.:	32
SO ² Total mg./l.:	51
PH:	3,45
Residual Sugar gr./l.:	1,8

SERVICE TEMPERATURE: 16°C

PACKAGING AND LOGISTIC:

Fuentespina Granate 750 ml.

EAN Bottle:
Bottle Measures: 31 x 7 cm
Bottle Weight: 1300 gr.

Case (6 bottles)
Case Measure: 24 x 16 x 30 cm
Case Weight: 8 kg.
120 cases / Pallet EURO (0,80 x 1,20 x 1,75 m.)
24 cases / layer
Pallet Weight: 985 kg

Case (12 Bottles):
Case Measure: 32 x 24 x 32 cm
Case Weight: 16 Kg.
60 cases / Pallet EURO (0,80 x 1,20 x 1,75 m.)
12 cases / layer
Pallet Weight: 985 kg

Fuentespina Granate 500 ml.
(12 bottles Cases)

Fuentespina Granate 375 ml.
(4 Packs x 6 Bottles)

