



# Fuentespina

## RESERVA 2004

### DESCRIPTION:

It is a Reserva wine from D.O. Ribera del Duero elaborated with 100% Tempranillo grapes from 70 years old vines in our winery: Bodegas Fuentespina, by José Manuel Corrales.

### 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:

The highest quality grapes in structure and character are destined for this 'reserva' wine. 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 new American and French oak barrels where it will stay 16 months, then the wine is racked to the bottle remaining there for a period of 2 years

### TASTING NOTE:

Very dark in depth, on the nose it displays aromas of black fruits with roasted touches and spices, which remind us its journey through the wood. On the palate it is presents itself meaty, with an abundant body and tannins. Aromatic and very elegant end.

### RECOMMENDATION:

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

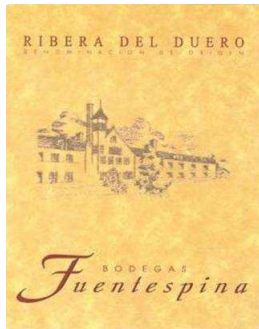
**SERVICE TEMPERATURE:** 18°C





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### ANALYSIS:

Alcohol:	14,45 %
Volatile Acidity gr./l.:	0,55
Total acidity gr./l.:	5,3
SO <sup>2</sup> Free mg./l.:	35
SO <sup>2</sup> Total mg./l.:	64
PH:	3,56
Residual Sugar gr./l.:	2,5

### PACKAGING AND LOGISTIC:

#### Fuentespina Reserva 750 ml.

EAN Bottle: 8412934325005

Bottle Measures: 36 x 7 cm

Bottle Weight: 1500 gr.

Type of closure: Natural Cork

#### Wooden Cases

EAN Case (6 bottles): 8412934100008

Case Measure: 38 x 26,5 x 18,5 cm

Case Weight: 11 kg.

63 cases / Pallet EURO (0,80 x 1,20 x 1,44 m.)

7 cases / layer

Pallet Weight: 718 kg

