

# Bodegas Peñafalcón

## Tinto Reserva



RIBERA DEL DUERO  
Denominación de Origen

*Alcoholic Level: 13,50% by Vol.*

*Grape Variety: 100% Tempranillo*

### Elaboration

*Selected grapes of the oldest vineyards and with smaller production, with pruning in glass.*

*The macerations of up to 25 days before pressed one.*

*Temperature of fermentation never higher than 30°C.*

### CRIANZA

*18 months in new casks of American and French oak, of thin grain.*

*18 months resting in bottle before going out to the market.*

### Tasting notes:

*Red colour powerful cherry, with fine reflections mahogany in fine layer. Clean and shining.*

*Intense nose and very balanced, elegant.*

*Attractive notes of black and red fruits.*

*Fine wood ends, memories of toffee and coffe.*

*Flavourful and round in mouth, with mature tannin.*

*Sweet notes of concentrated fruit, accompanied by chocolate, liquorice, cocoa, etc.*

*Balsamic and persistent velvet end.*

*Serving Temperature: 18° C.*