Isaac Fernandez Ribera del Duero 2022 (Red Wine)

This wine is produced from 80+ year-old vines of Tinto Fino (Tempranillo) that was planted in calcareous clay with abundant gravel in the surface using the traditional Gobelet system and aged for 30 months in New French oak barrels (Sylvain Reserve).

This wine combines power, balance, and elegance. It has a superior bouquet of plums, red and black cherries, cigar wrapper, notes of lavender, a fine base of soil and lovely spice framing of new oak. On the palate it is pure, ripe, full-bodied and outstanding mid-palate depth, well-integrated tannins, excellent focus and complexity with a very classy finish and a tremendous potential to age in bottle.

Appellation	Ribera del Duero D.O..
Grapes	100% Tinto Fino (Tempranillo), from vines 80+ years old planted in Gobelet
Altitude / Soil	850 meters / Mainly and with a calcareous predominance, with a slight appearance of clays and some stone on the surface
Farming Methods	Practicing Organic
Harvest	Hand harvested fruit starting first week of October
Production	Grapes were destemmed and lightly crushed prior to fermentation with native microbes, 2 weeks of skin maceration
Aging	Aged for 30 months in New French oak barrels (Sylvain Reserve, Taransaud and François Freres).
UPC / SCC / Pack Size	8437012498679 / 8437012498686 / 6

Reviews: