



FERRATUS

CONSEJO REGULADOR DE LA DENOMINACIÓN DE ORIGEN
RIBERA
DEL
DUERO



FERRATUS A0

The youngest of the family

Red wine

Designation of origin: Ribera del Duero

Variety: 100% Tempranillo. Vines between 20 and 25 years old.

Harvest: Hand-picked in 14 kg boxes and selected on tables in the winery.

Method: Stainless steel tanks. Malolactic fermentation in oak barrels.

Ageing: Between 10 and 12 months in French oak with a small percentage of American oak to achieve an optimum level of roundness.

Bottling: No cold stabilising.

Serving temperature: Between 16 and 18°C depending on the ambient temperature, thermal sensation or time of year.

Limited production: 70,000 x 0.75 l bottles.

Alcohol: 14% vol.

Total acidity: 5.4 g/l.

TASTING NOTES

This medium-aged Tempranillo speaks of life and energy with its purple-tinged picota cherry red colouring.

Subtlety and complexity from its time in the barrel (tobacco, chocolate and vanilla) make FERRATUS A0 (read it as a-cero, Spanish for steel) a rounded, contemporary, avant-garde style wine with the strength it needs to be considered a real discovery.

Vintage 2016

JAMES SUCKLING 2017 91 POINTS

PEÑÍN GUIDE TO SPANISH WINE 2018 89 POINTS

Vintage 2015

PEÑÍN GUIDE TO SPANISH WINE 2017 89 POINTS

WINE & WOMEN AWARDS DIAMOND

Vintage 2014

PEÑÍN GUIDE TO SPANISH WINE 2016 89 POINTS

REPSOL GUIDE TO THE BEST WINES 2016 90 POINTS

GUIDE SEMANA VITIVINÍCOLA 2016 95 POINTS

VEREMA 2016 93 POINTS

WINE ENTHUSIAST 2016 88 POINTS

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Pure magnetism



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