



FERRATUS



## FERRATUS

### Flagship of the winery

#### Red wine

**Designation of origin:** Ribera del Duero

**Variety:** 100% Tempranillo. Goblet vines between 60 and 80 years old.

**Harvest:** Hand-picked grapes in 15 kg boxes and double selection on table.

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

**Ageing:** Minimum 14 months in new French (95%) and American (5%) oak barrels.

**Bottling:** No cold stabilising.

**Serving temperature:** Between 16 and 18°C

**Limited production:** Maximum 27,000 x 0.75 l bottles.

**Alcohol:** 14% vol.

**Total acidity:** 5.4 g/l.

#### TASTING NOTES

With a beautiful, deep, opaque colour. When served in a glass, long glycerine "legs" fall slowly, revealing the high quality of the wine.

In the nose, we find red and black fruit aromas and the smell of violet-flavoured sweets, recalling childhood. Its time in the barrel brings it always subtle notes of tobacco and chocolate, giving it great complexity. Drinking it arouses a pleasant overall sensation due to its velvety tannins, while its character and power are clear.

#### Vintage 2011

**THE WINE ADVOCATE (USA, Robert Parker) 90 POINTS**

**JAMES SUCKLING 2017 93 POINTS**

**PEÑÍN GUIDE TO SPANISH WINE 2018 93 POINTS**

#### Vintage 2010

**THE WINE ADVOCATE (USA, Robert Parker) 90 POINTS**

**WINE ENTHUSIAST 2016 86 POINTS**

**PEÑÍN GUIDE TO SPANISH WINE 2017 93 POINTS**

**GUIDE ABC 2017 93 POINTS**

**WINE AND SPIRITS 2017 92 POINTS**

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Pure magnetism