



FERRATUS



## FERRATUS sensaciones Single vineyard wine

### Red wine

**Designation of origin:** Ribera del Duero

**Variety:** 100% Tempranillo. Grapes from goblet vines between 60 and 70 years old.

**Vineyard:** Vines from Pago de Santa Cruz, La Horra (Burgos). Owned by the winery.

**Harvest:** Hand-picked grapes in 15 kg boxes with double selection on table, bunch by bunch, grape by grape.

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

**Ageing:** Minimum 15 months in new French oak barrels.

**Bottling:** No cold stabilising.

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

**Limited production:** 7,030 numbered 0.75 l bottles.

**Alcohol:** 14.5% vol.

**Total acidity:** 5.5 g/l.

### TASTING NOTES

Explosion of fruits of the forest, blueberries and violets. Notes of chocolate and tobacco from its time in the barrel with a mineral touch very characteristic of FERRATUS Sensaciones. In the mouth it has volume. It is structured and complete, with a long finish. Ultimately: pure stimulus.

### Vintage 2010

**THE WINE ADVOCATE (USA, Robert Parker) 91 POINTS**

**JAMES SUCKLING 2017 93 POINTS**

**PEÑÍN GUIDE TO SPANISH WINE 2018 94 POINTS**

**ABC GUIDE 2018 93+ POINTS**

### Vintage 2009

**THE WINE ADVOCATE (USA, Robert Parker) 91 POINTS**

**WINE ENTHUSIAST 2016 88 POINTS**

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

**ABC GUIDE 2017 94 POINTS**

**WINE AND SPIRITS 2017 91 POINTS**

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Pure magnetism