



FERRATUS



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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 2013

THE WINE ADVOCATE (USA, Robert Parker) 91 Points

JAMES SUCKLING 2018 92 Points

Vintage 2012

PEÑÍN GUIDE TO SPANISH WINE 2019 93 Points

Vintage 2011

THE WINE ADVOCATE (USA, Robert Parker) 90 Points

JAMES SUCKLING 2017 93 Points

PEÑÍN GUIDE TO SPANISH WINE 2018 93 Points

GUIDE SEMANA VITIVINICOLA 2018 96 Points

GUIDE ABC 2019 92 Points

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Pure magnetism