



Pure magnetism



FERRATUS



## 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 2017

**PEÑÍN GUIDE TO SPANISH WINE 2019 88 Points**

**JAMES SUCKLING 2018 92 Points**

**TIM ATKIN 2018 88 Points**

Vintage 2016

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

**JAMES SUCKLING 2017 91 Points**

**PEÑÍN GUIDE TO SPANISH WINE 2018 89 Points**

**WINE & WOMEN AWARDS - DIAMOND**

**GUIDE SEMANA VITIVINÍCOLA 2018 95 Points**

**TIM ATKIN 2018 88 Points**

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