



FERRATUS

CONSEJO REGULADOR DE LA DENOMINACIÓN DE ORIGEN
RIBERA
DEL
DUERO

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 2011

THE WINE ADVOCATE (USA, Robert Parker) 90 Points

PEÑÍN GUIDE TO SPANISH WINE 2019 94 Points

JAMES SUCKLING 2018 92 Points

Vintage 2010

THE WINE ADVOCATE (USA, Robert Parker) 91 Points

JAMES SUCKLING 2017 93 Points

PEÑÍN GUIDE TO SPANISH WINE 2018 94 Points

GUIDE SEMANA VITIVINICOLA 2018 96 Points

GUIDE ABC 2019: 94 Points

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Pure magnetism