



RIBERA DEL DUERO

The RIBERA DEL DUERO comes from a unique parcel of old vines of Tempranillo planted on a remarkably well-exposed hillside at an altitude of 823 m in La Horra. This splendid terroir is one of the pearls of the appellation .

Organic viticulture. Not certified.

Average age of the vines : 60 years

Manual harvesting

Fermentation in stainless steel tank

Ageing in new French oak barrels

Vintage 2016

100% Tempranillo (Tinto fino)

Production : 1800 numbered bottles

Purple colour, almost black. The nose offers an explosive bouquet of red fruits: black cherry, wild strawberry, raspberry. The mouth is sensual, dense and velvety. It contains the aromas of the nose for a final magistral.

THE ULTIMATE RANGE OF HIGH EXPRESSION, TERROIR-DRIVEN WINES

XAVIER COPEL - Œnologue / Winemaker

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