

FINCA RODMA

AVIZOR

GRAPES

Variety: 100% Tempranillo.

Special vineyards, special for its age, orientation, soil, and altitude (+900 m), which offer organoleptic sensations that will be supplemented by a careful aging in oak.

ELABORATION

Cold maceration at 8 to 10°C extracting all the organoleptic potential of the grape.

Alcoholic fermentation at a low temperature, under 30°C and macerations of around 30 days, necessary to extract the full potential of the grapes.

Gravity filling, topping, and racking.

Ageing for 15 months in new French oak barrels.

100% French oak.

TASTING NOTES

Intense and lively red cherry color, deep body, clean and bright. Complex, fine, and clean.

Good balance and intense at the nose, with cherry, black berry and violet notes, combined with spices and aromatic herbs.

A smooth, tender and creamy entry, very persistent showing the elegance and balance of the wine. The wooden notes combine harmoniously with the fruit, reappearing throughout the retronasal phase together with sugarcandy, liquorice and toasted taste making the wine long and attractive.

SOILS

Sandy loam soils with granular structure and calcareous crust arid.

GRAPE VARIETY

Tempranillo

VINTAGE

2019

AGEING

15 months in French oak barrels.

ALCOHOL CONTENT

14.5%

AVERAGE AGE OF

VINEYARDS

45 years old

YIELD

< 4.000 kg hectare

DRINK POTENTIAL

Drink now until 2029

VINTAGE

CLASSIFICATION

Excelent

PRODUCTION

*18.376 bottles 750 ml
96 Magnums*

RIBERA *del* **DUERO**

DENOMINACIÓN DE ORIGEN

QUINTANILLA de ARRIBA · ESPAÑA

www.fincarodma.com