

RIBERA DEL DUERO

FdB

Estates



Fuentelesped, Ribera del Duero.
Climate: Continental. Soil: clay-ferrous.
Vines planted over a hundred years ago.

Variety of grape



100% Tempranillo.
Hand-picked harvesting.



Winemaking

100% de-stemmed grapes. Fermentation under
controlled temperature in French oak tanks.



Aging

28 months in new French oak barrel.



Bottle

36 months in bottle.



RED FRUIT



PLUM



ROSEMARY



Colour

Deep cherry colour with violet
shimmer.

Nose

Red fruits and plums. Spicy aromas
and herbs such as thyme and
rosemary. Deep, complex and
elegant.

Taste

Powerful and tasty mouth feel with long
finish. Elegant rusticity showing an
amazing capacity to evolve.



Premium Fincas

SPAIN

CAVA / RÍAS BAIXAS / RIBERA DEL DUERO / RIOJA / RUEDA / SIERRAS DE MÁLAGA

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