



# Finca Resalso Tempranillo



**Varietal:** 100% Tempranillo

**Elevation:**

**Practice:**

**Dry Extract:**

**Appellation:** Ribera del Duero, Spain

**Production:** 75,000 cases

**Alcohol:** 13.5%

**Acidity:**

**Residual Sugar:**

**pH Level:**

**Tasting Notes:**

Very deep and lively, this wine honors the outstanding 2014 vintage. The nose is dominated with remarkable intensity by varietal aromas. Mature but still retaining the freshness and liveliness of its youth, in the form of red and black fruit. On the palate the mature tannins and the freshness of its acidity are highlighted, resulting in an ensemble that is very pleasant to drink.

**Aging:**

Aged for 4 months in French and American oak barrel.

**Winemaking:**

Fermented at 28C under temperature control. A maceration for 2 weeks is carried out. Once obtained the desired objectives it is drawn off and pressed.

**Food Pairing:**

Pair well with pasta, rice, white meats and cheeses.

**Accolades:**

2014 Vinous – 90 pts

