



FERRATUS



FERRATUS Flagship of the winery



Vintage: 2013

Designation of origin: Ribera del Duero

Variety: 100% Tempranillo. Goblet vines between 60 and 80 years old.

Harvest: Hand-picked grapes in 15 kg boxes and double selection on table.

Fermentation: In stainless steel tanks. Malolactic fermentation in oak barrels.

Ageing: 14 months in new French (95%) and American (5%) oak barrels.

Bottling: No cold stabilising.

Serving temperature: Between 16 and 18°C

Limited production: Maximum 27,000 x 0.75 l bottles.

Alcohol: 14% vol.

Total acidity: 5.4 g/l.

TASTING NOTES

With a beautiful, deep, opaque colour. When served in a glass, long glycerine "legs" fall slowly, revealing the high quality of the wine.

In the nose, we find red and black fruit aromas and the smell of violet-flavoured sweets, recalling childhood. Its time in the barrel brings it always subtle notes of tobacco and chocolate, giving it great complexity. Drinking it arouses a pleasant overall sensation due to its velvety tannins, while its character and power are clear.

ACCOLADES:

Vintage 2013

THE WINE ADVOCATE (Robert Parker) **91 Points**

JAMES SUCKLING **92 Points**

Vintage 2012

PEÑÍN GUIDE **93 Points**

Vintage 2011

THE WINE ADVOCATE (Robert Parker) **90 Points**

JAMES SUCKLING **93 Points**

PEÑÍN GUIDE **93 Points**

GUIDE SEMANA VITIVINICOLA **96 Points**

GUIDE ABC **92 Points**

