



TERMES 2008

FRESHNESS & FRUIT VIBRANCY

VINEYARDS

Vineyards situated in Valdefinjas and Toro

Average altitude: 700 m. (2,296 ft)

Average age: 30 years

Harvest: Exclusively manual with rigorous selection of the fruit in optimal health and ripeness conditions at the vineyard.

COLOR

Deep bright cherry-red, with light purple tones.

AROMA

Fresh and intense fruity aromas (raspberry, red currant, cherry) well integrated with a flower touch (violets, lavender), gentle spices & lively eucalyptus leaves touch.

MOUTH

The aromatic experience continues, the mouthfeel is silky and vibrant. After lively and intense attack, an explosion of fruit, the end of mouth is long and persistent, with spices, tobacco, raspberries and blackberries notes.

FERMENTATION

8 days with 2 daily pump-overs. Traditional method, 100% destemmed. Controlled temperature between 26 and 28°C.

MACERATION

Extended maceration on skins for 21 days in total with light pump-overs.

AGEING

Barrel: In **French oak** Bordeaux style barrels for 16 months. Racked every 4 months. Age of the barrels: 1-wine barrels.

Bottled: June 2010