

TERMES 2007



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

Classy and lively aroma, rich and complex. First attack with abundant fruity notes (black fruits, raspberry, dark sherry), nicely integrated with spices & toasted aromas (vanilla, chocolate, cinnamon) well integrated to tobacco and cedar characters.

MOUTH

Silky and well structured, layered and juicy, the mouthfeel is ample and elegant. The end of mouth is long and complex, 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 14 months. Racked every 4 months.

Age of the barrels: 1-wine barrels.

Bottled: July 2009