



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 to a flower touch (violets, lavender) with a gentle spices & eucalyptus touch.

MOUTH

The aromatic experience continues, the mouthfeel is silky and vibrant. After a persistent and intense attack, an explosion of fruit, 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 16 months. Racked every 4 months. Age of the barrels: 1-wine barrels.

Bottled: June 2010