



I TRR DRS TORREDEROS SELECCIÓN

- **Region:** Ribera del Duero.
- **Variety:** 100% Tempranillo.
- **Winemaking** pre-fermentation cold grapes, alcoholic fermentation, malolactic fermentation in French oak barrels, ageing in French and American oak for 14 months, bottling and rest for 18 months prior to its release

Alcohol: 14,2 % Vol.

Total acidity: 4,5 g/l

PH: 3,83.

Acidity: 0,61 g/l

Total SO2: 58 mg/l.

- **Tasting Notes:**

Vision

Cherry color with rubies and purple rims very characteristics from the Ribera Del Duero Exclusive Wines.

In nose

Intense Bouquet, elegant wine.

Complex aromas of red fruits, minerals and liquorice notes typical from our Terroir.

In mouth

Deep, powerfull, long finish. Smooth and elegant tannins.

Again mineral hints and spices like liquorice.

- **Service Temperature:** 14 - 16°C.

Goes well with: blue fish, white and red meats, game, prepared dishes and typical lamb from the area, especially cooked on the grill and roast.

www.torrederos.com

