



ALMA SERENA

BARRICA

– D.O. Ribera del Duero –

“Fresh and straightforward”

GRAPES: 100% Tempranillo (Tinta Fina)

HARVEST: The grapes are harvested at its optimum maturity stage, protected by the cool of the night using a mechanical harvester for preserving its freshness.

ELABORATION: We do an additional selection of the harvest at a sorting table, once in the winery before destemming.

FERMENTATION:

·Alcoholic Fermentation: We make a cold soak for 48 h. in an inert atmosphere for a better extraction of fruity aromatic compounds from the grape. Ferments during 11 days at a controlled temperature set at 24-26°C, in truncated cones stainless steel tanks of 17.000L.

Malolactic – It remains in the tanks with its fine lees during 28 days, and we do a gentle battonage for increasing the volume in the mouth.

BARRELS: Aged in French oak for 20 weeks.

TASTING NOTES: Intense red cherry colour with violet rim. It shows fresh in the nose with cherries and plumbs aromas, together with a subtle roasted coffee note, spices and honey, stating its brief time in French oak. It's fleshy on the palate with a light astringency and lingering.



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