

# BARON DE FILAR

CRIANZA



D.O. RIBERA DEL DUERO



## SERIOUSLY FUNNY

**GRAPES:** Tinta Fina (Tempranillo), Merlot and Cabernet Sauvignon.

**HARVEST:** The grapes are harvested at its optimum maturity stage, by using 15kg cases.

**ELABORATION:** Once the grape is in the winery, it is passed through a grain sorting table, and afterwards they are softly de-stemmed and slightly crushed.

**FERMENTATION:**

**Alcoholic:** We make a cold soak for 48h. in an inert atmosphere for a better extraction of fruity aromatic compounds from the grape. Ferments during 12 days at a controlled temperature set at 25°C, in truncated cones stainless steel tanks of 17.000l. of capacity and we perform a post-fermentative maceration of 20 days.

**Malolactic:** It remains in the tanks with its fine lees during 20 days, and we do a gentle battonage for increasing the volume in the mouth.

**BARRELS:** Aged in French and American oak barrels for 12 months.

**TASTING NOTES:** Intense purple color with cherry red hues. Fresh nose with red fruits, balsamic and spices notes such as coffee and coconut. An aromatic elegance built on the ageing at French Oak barrels. A powerful round-mouth wine, elegant but easy to drink. The result is a wine with a more modern and elegant style so that all people can enjoy it.



Bodegas Peñafiel

CTRA. N-122, KM. 311 · 47300 PEÑAFIEL, VALLADOLID, ESPAÑA  
bodegaspenafiel@bodegaspenafiel.com · TEL.: (+34) 983 881 622

[www.bodegaspenafiel.com](http://www.bodegaspenafiel.com)