



## DOMINIO ROMANO TINTO FINO

2015 | D.O Ribera del Duero

Made from 100% Tinto Fino grapes trained as bush vines that are 30 years old, cultivated according to biodynamic and organic sustainable methods, free of chemicals, non-irrigated and without any wire support. 80% of this wine matures for 12 months in second and third-year barrels of 400 litres of French oak and 20% for nine months in 400-litre clay amphorae. This wine was bottled without stabilizing and with a minimum filtration; it may contain natural sediments in the bottle. Ribera del Duero is an area with rich soils and extreme climate conditions; scarce rainfalls throughout the year and temperatures ranging from -20°C to 35°C ideal for vine growing. This red wine is the perfect pairing to red grilled meats and mushrooms.

### **Tasting notes**

#### **Color**

Dark red.

#### **Aroma**

Intense aromas of red fruit jam and toffee.

#### **Taste**

Well balanced with loads of ripe red fruit combined with smooth tannins. Stored under the right conditions, this wine will develop positively during the next 8 years.

#### **Finish**

Long rich finish.