

TRUS:

RESERVA 2016

TRUS

EST. 1999
PALACIOS
VINOS DE FINCA

Güla
Peñín

94

Puntos

Tim
Atkin

92

Puntos

Wine &
Spirits

93

Puntos

James
Suckling

92

Puntos



DENOMINATION OF ORIGIN:

Ribera del Duero

VINEYARD AREA:

Moradillo de Roa y Pesquera de Duero.

VINE AGE:

25 to 50 years.

SOILS:

Selection of plots with limestone soil with a slight slope and gravel and pebble soils. They are very poor soils in their fertile horizon and with a very fragile texture in depth to favor root penetration.

VARIETIES:

100% Tempranillo. Tinta Fina del País

ELABORATION:

Manual harvesting in boxes. Gentle destemming and crushing. Intense maceration, reaching 30 degrees, over the last days of fermentation. Daily pumping over and two délestages at the end of alcoholic fermentation. Malolactic fermentation in stainless steel tanks. Bottled after a brief filtration to avoid altering the wine's organoleptic characteristics. Long repose in the bottle before release onto the market.

AGEING:

Depending on the plot, between 14 and 18 months in 225-liter French oak barrels.

ALCOHOL:

14,5%

TASTING

First, the terroir



Very deep cherry red in colour. Clean, bright and dense.



The nose is very complex and of great intensity. It shows notes of red fruit, ripe black fruit, balsamic and a distinct mineral character. After refinement in the bottle, typical tertiaries of classic Ribera del Duero reservas begin to appear.



The palate is ample and fleshy, with ripe, marked tannins, typical of soils with a high limestone content. Very balanced, with a long aftertaste and a long life ahead. Decanting is recommended before consumption.

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info@palaciosvinosdefinca.com

www.palaciosvinosdefinca.com