




Peñañalcón

10 MONTHS

CHARACTERISTICS



Category:	Roble (2021)
Grape Variety:	100% Tempranillo (Tinto del Pais)
Appellation:	D.O. Ribera del Duero
Alcohol by Volume:	14% Vol.

WINEMAKING & AGING



Driven by a philosophy of patience, Peñañalcón wines undergo late harvesting and prolonged aging in oak and bottle, crafting a uniquely deep, complex profile.

10 months in a meticulous selection of fine-grained, medium-plus toasted French and American oak barrels.

Vineyard Terroir: Limestone and clay soils situated at roughly 750 to 850 meters above sea level, contributing to the intense concentration of the Tinto Fino grapes.

TASTING NOTES



Deep, potent cherry-red color with subtle mahogany rims. Features intense aromas of red and black stewed fruits. The palate is flavorful and round, driven by mature tannins and a lingering finish.

PAIRING SERVICE



It pairs perfectly with roasted lamb, grilled Iberian pork, cured sheep cheeses, and mushroom risottos. For the best experience, serve it between 14°C and 16°C.

PRODUCTION SPECS



After barreling, the wine is bottled and held in the estate's underground cellars to rest and integrate before hitting the market.



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