




Peñafalcón

14 YEARS

CHARACTERISTICS



Category:	Gran Reserva (2003)
Grape Variety:	100% Tempranillo (Tinto del Pais)
Appellation:	D.O. Ribera del Duero
Alcohol by Volume:	15% Vol.

WINEMAKING & AGING



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

Peñafalcón 14 años is an elite 100% Tempranillo (Tinta del País) from the Ribera del Duero region. It features a dark cherry color, intense aromas of vanilla and ripe fruit, and a velvety, highly structured palate.

Terroir: Cultivated on privileged, high-altitude hillsides across the Santacruz, Carraovejas, and La Blanca plots in Peñafiel (Valladolid).

Soil Profile: Heavily stony and limestone-rich soils, which naturally stress the vines for concentrated fruit profiles.

TASTING NOTES



Color cherry red, good depth, clean and crystalline. The nose is elegant and with very good intensity. The aromas of red fruits (blueberries, raspberry) stand out along with the black fruit (blackberries). Pleasant fragrances of pastries and lightly spices tones. Balsamic touches.

In the mouth soft and round tannins are distinguished contributing to fineness and persistence in perfect balance with the acidity. Broad, velvety and good persistence.

PAIRING SERVICE



Rich Meats: Prime cuts of beef, roasted lamb (lechazo), and flavorful stews.

Aged Cheeses: Hard, intense cured cheeses.

PRODUCTION SPECS



The specific exact bottle count fluctuates by vintage, but to put it in perspective, even their flagship standard reserves only yield a maximum selection of around 4,500 bottles total



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