




Peñafalcón

TINTO DE AUTOR

CHARACTERISTICS



Category:	Gran Reserva (2004)
Grape Variety:	100% Tempranillo (Tinto del Pais)
Appellation:	D.O. Ribera del Duero
Alcohol by Volume:	14,5% 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.

Harvesting: Manual selection of grapes from high-altitude vineyard plots like Santacruz and Carraovejas in Peñafiel.

Fermentation: Long pre-fermentation maceration, followed by fermentation with native yeasts and malolactic fermentation completed directly in American oak barrels.

Oak Aging: 36 months in a split of American and French oak (medium-plus toast).

TASTING NOTES



Powerful cherry-red color with fine mahogany or ruby highlights on a clean, bright rim. Intense in nose, highly balanced aroma profile. Highlights rich compotes of ripe red and black fruits over a complex spicy background from long oak aging. Savory and round on the attack with a solid, marked structure and mature, noble tannins. Persistent, fresh, and full of character.

PAIRING SERVICE



This robust, 36-month oak-aged Tempranillo pairs excellently with high-intensity dishes like traditional roasted milk-fed lamb (lechazo) or dry-aged ribeye, where its firm tannins easily cut through the rich fats. Its stewed black fruit notes also complement earthy wild game stews, braised venison, and cured cheeses like mature Manchego. For the best experience, decant it for 45 minutes and serve at 17°C to unlock its full aromatic complexity.

PRODUCTION SPECS



Aged 36 months in oak, this low-yield, hand-harvested Tempranillo undergoes long maceration, natural stabilization, and extensive bottle refinement before release.



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