



Pinna fidelis

GRAN RESERVA

Ribera del Duero
DENOMINACIÓN DE ORIGEN

VARIETY

Tinta del País
100%

HARVEST

By hand, selected
bunches

AGEING

24 months in
French oak
barrels

PRODUCTION

This wine was produced only in the most select vintages: 2004 and 2005 in the last decade. Harvesting was done by hand to select the best bunches at the most optimum moment of polyphenolic ripening, when the grape had the strongest colour and concentration of tannins. The fruit came from dry land vineyards that are over 50 years old where the vines grow in a goblet shape, which means the grapes ripen slowly, concentrating sweet tannins, aromas and colour, allowing only a small production.

Once the grapes had been harvested, the wines macerated for 40 days in order to bring out the grape concentration with intensity and become more rounded and refined in tannins. After fermentation and maceration, the wine was put into new barrels of high quality French oak. This wine spent 24 months in the barrels, which were lightly toasted so as to preserve the characteristics of the grapes. During ageing, the barrels were topped up frequently and raked in spring and autumn. Finally, the wine was clarified and bottled.

APPEARANCE

Very dark cherry red with garnet tones at the rim, clean, bright and smooth.

NOSE

Highly intense, complex aroma of mature fruit preserve, cinnamon, cacao, freshly toasted high roast coffee. A floral aroma of violets can be appreciated over time.

TASTE

Powerful, meaty, rounded, ample sweet tannin, smooth, amiable.

BODEGAS PINNA FIDELIS

CAMINO LLANILLOS S/N. 47300
PEÑAFIEL · VALLADOLID · ESPAÑA
Tlf: (+34) 983 87 80 34 - info@pinnafidelis.com
www.pinnafidelis.com

