

**DIEZ LLORENTE TEMPRANILLO 4 months Barrel Aged 2005
D.O. RIBERA DEL DUERO**

Blend : 100% TINTA DEL PAIS (TEMPRANILLO)

Source : Mambrilla de Castrejón and La Horra.
20-30 year old vines

Yield : 4,000 Kg/hct (1.5 TONS/ACRE)

Harvest : BY HAND – SEPT. 2005,
5 KG. BOXES.

Wine Making:

Pumpover/cap punch down : DAILY PUNCHDOWNS

Length of maceration : 24 DAYS

Clarification : NO

Stabilization: YES

Filtration: LIGHT WITH FILTER OF 0.65 MICROS

Barrel Aging:

Type of oak : 70% AMERICAN, 30% FRENCH

Age of barrels : 2-3 years

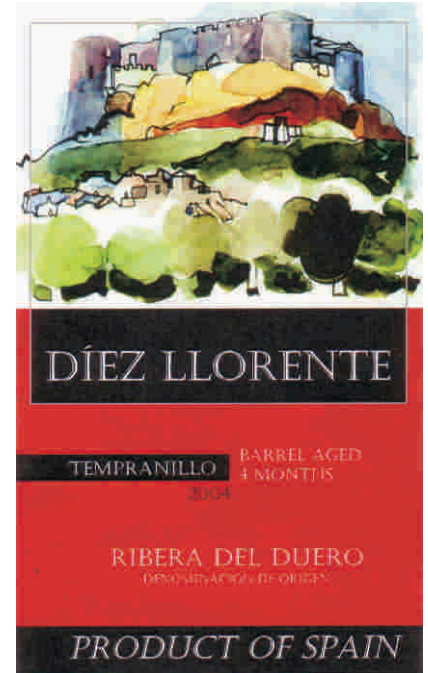
Size of Barrels : 225 Litres

Time in Barrel : 4 Months

Date of Bottling : March 2006

Production: 2500 Cases

Alcohol Percentage: 13,5%



From northern Spain's Ribera del Duero region or "banks of the Duero River" where centuries old castle ruins can be seen rising up above the countryside and vineyards, the wines from Diez Llorente also combine decades of the history knowledge of our ancestors with the youth and energy of a new generation.

Made with low-yield, handpicked Tempranillo (temp-ra-nee-yo) grapes grown in our family estate vineyards, Diez Llorente "Tempranillo 4 Months" shows a deep ruby to purple color with juicy flavors of dark cherries and wild blackberries. Gentle aging for four months in small oak barrels lends a hint of spice, anise, vanilla and a silky smooth finish. This medium bodied red balances ample fruit with soft tannins and acidity, making it a versatile wine, perfect on its own or paired with all sorts of cheeses, pastas, meats and even salmon.

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