

DIEZ LLORENTE RESERVA 2001 D.O. RIBERA DEL DUERO

Blend : 100% TINTA DEL PAIS (TEMPRANILLO)

Source : Pedrosa de Duero and Valcabado de Roa.

50-90 year old vines

Yield : 3000 Kg/hct (1.3 TONS/ACRE)

Harvest : BY HAND – SEPT.-OCT 2001

5 KG. BOXES.

Wine Making:

Pumpover/cap punch down : DAILY PUNCHDOWNS

Length of maceration : 22-25 DAYS

Clarification : NO

Stabilization: YES

Filtration: NO

Barrel Aging:

Type of oak : 80% AMERICAN, 20% FRENCH

Age of barrels : New

Size of Barrels : 225 Litres

Time in Barrel : 14 Months

Date of Bottling : May 2003

Production: 1500 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 from our family estate's very best, low-yield, handpicked Tempranillo (temp-ra-nee-yo) grapes, Diez Llorente Reserva shows a deep ruby to purple color with flavors of dark, ripe fruits and just a hint of chocolate. 14 months aging in carefully selected French and American Oak Barriques lends another layer of spice and vanilla. After barrel aging Diez Llorente Reserva undergoes a further 24 months aging in the bottle to polish and round out the wine. Medium to heavy bodied, this complex and elegant wine represents the height of our family's passion, expressing the very best our finest vineyards and winemaking have to offer. Enjoy it with all sorts of meats, roasts, game, and even dark chocolate.

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