

## DIEZ LLORENTE TEMPRANILLO 2005 D.O. RIBERA DEL DUERO

Blend : 100% TINTA DEL PAIS (TEMPRANILLO)

20-30 year old vines

Source : Mambrilla de Castrejón and La Horra.

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

Harvest : BY HAND -- SEPTEMBER 2005,  
5 KG. BOXES.

Wine Making:

Pumpover/cap punch down : 2 DAILY PUNCHDOWNS

Length of maceration : 22 DAYS

Clarification : YES – EGG WHITES

Stabilization: YES

Filtration: LIGHT WITH FILTER OF 0.65 MICROS

Date of Bottling : March 2006

Production: 2500 Cases

Lab Analysis at time of Bottling

Alcohol Percentage: 13,5%

pH: 3,49

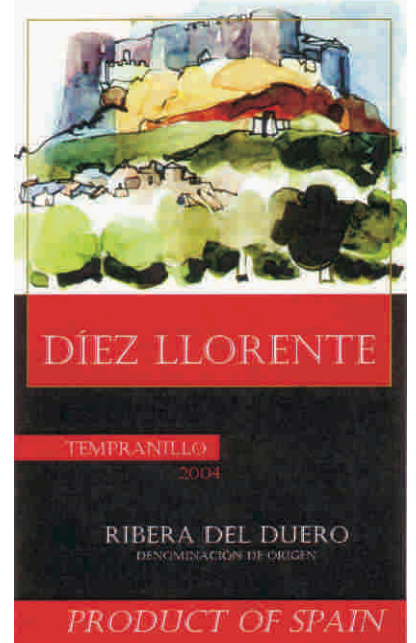
Free Sulpher: (mg/ltr): 31

Total Sulpher: (mg/ltr): 101

Total acidity (gr/ltr of tartaric acid): 6

Glycerine (gr/ltr): 9,9

Sugar (gr/ltr): 1,5



*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 Joven shows a lovely cherry red to purple color with flavors and aromas of wild raspberries, blackberries and strawberries. Medium bodied, fresh and lively on the palate with a smooth finish, this well-balanced red is great with all types of meats, pastas and fish.*