



Wine made from grapes of Tempranillo variety, also called in the Ribera Tinta del País or Tinto Fino.

Grape produced in our vineyards high above 900 m. in the Ribera del Duero, where we do organic crop since 1.998, being respectful of fauna, flora and environment.

Aged in oak barrels for 12 months.

Ripe cherry colour with purple trim and fruity aroma reminiscent of blackberry fruit with delicate touch of oak spice.

In the taste, the fruit is assembled with wood, leaving in our mouth pleasant memories.

PECUNIA

2012
12 MESES

TECHNICAL DETAILS:

BRAND:	PECUNIA
YEAR:	2.012
HARVEST:	October 2.012
HARVESTING:	Pick by hand in 16 Kg. crates.
FERMENTATION:	With autochthonous yeast from the terrain.
AGEING:	12 months in 225 French oak barrels.
TOTAL GRADE TO 20° C:	_____ 14,5
SULFUR DIOXIDE:	_____ 26 mg/l
TOTAL ACIDITY (TARTARIC):	_____ 4,24 gr/l
SUGAR REDUCERS:	_____ 1,60 g/l
RELATIVE DENSITY 20/20:	_____ 0,99069

Elegance

