

LA BARAJA

Vilano



COUNTRY	Spain
APPELLATION	Ribera del Duero DO
VARIETY	Tinta Fina 75%, Cabernet Sauvignon 15%, Merlot 10%
AGE OF VINES	+80 (old vines)
FARMING	Sustainable. Yield per hectare is 3,500kg/ha (legal max. DO Ribera 7,000kg/ha)
SOIL	Sandy-clay soils, and limestone
ALTITUDE	800 meters
VINIFICATION	Fermentation at 28°C. 14 days of maceration
AGING	Malolactic fermentation and aged for 18 months in medium toast French oak barrels. 6 more months in the bottle
ALCOHOL	14.50%
PAIRING	Perfect for game and red meats, roasted vegetables and meats, lamb chops, foie grass, mature cheese.

TASTING NOTES

Deep ruby red in color. Ripe red fruit, black cherry, black currant and blackberry. Black pepper, tobacco, licorice, vanilla and violet notes. Elegant and full-bodied wine with ripe tannins and a long, lingering finish.

RATINGS HISTORY

91 Rober Parker (Wine Advocate); vntg 2015

92 James Suckling; vntg 2015



LOGISTICS

Shipper: 6 bottles

L: 9.37 In	W: 6.38 In	H: 13.19 In	Wt: 9.30 Kg
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Pallet: 120 cases x 6 bottles

L: 39.37 In	W: 47.25 In	H: 56 In	Wt: 1,116 Kg
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