

Dominio Del Pidio

Red

Type of wine: red.

Variety: 95% red 5% Albillo.

Elaboration: Alcoholic fermentation in concrete and 16 months maturation in French oak barrels.

Origin of vineyards: They come from small vineyards that are up to 100 years old in Quintana del Pidio (Burgos).

Performance: 2.700 kg/ha.

Ground type: clayey and sandy.

Altitude: 890 m.

Tasting: floral, possessing some very typical liquorice nuances and a very intense acidity. Lactic scent. It clearly defines a more fruity, elegant and fresh innovating elaboration process in Ribera de Duero. It stands out due to its deepness and balance.

