

RED MELIOR (RIBERA DEL DUERO)

THE WINE

Melior Tempranillo comes from grapes that are scrupulously selected prior to a carefully-controlled fermentation. It is stored in bottles after six months in barrels. Visually it displays dark cardinal-red tones with the purple hues of youth; very clean and bright. Good primary complexity in the bouquet, suggesting ripe red fruit blended with the tertiary spices of the aging; liquor ice, coffee, vanilla. It has a full and intense body that is simultaneously cheerful and fresh, featuring an excellent level of tannins. Its notable journey through the mouth continues with sweet tannins and sensations of fruit with touches of clean wood, ending with a long and enduring finish.

Variety: 100% Tempranillo

Harvest: October

First harvest : 1994

Bottles produced : 400.000

Fermentation : 10-14 days in stainless steel tanks (26°C)

Aging : 6 months in barrel

Alc. 14% by Vol

750ml

Box: 12

Storage: Keep in a cool, dry place. Avoid sunlight.

Temperature: Drink at 16-18°C

- **GOLD MEDAL BERLINER WINE TROPHY 2017 (Melior 2015)**
- **SILVER ZARCILLO 2015 (Melior 2014)**
- **90 POINTS REPSOL GUIDE 2016 (Melior 2014)**

