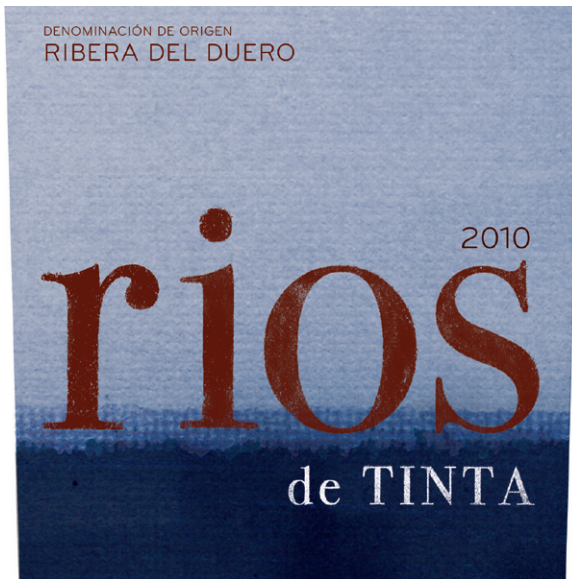


Rios de Tinta 2010



Winery: Isaac Fernandez Seleccion

Region: Ribera del Duero D.O.

Grapes: 100% Tinta del Pais (Tempranillo)

Winery: Isaac Fernandez Selection is the newest venture of the famous winemaker, Isaac Fernandez, who has spent more than 25 years producing some of the best wines in the Ribera del Duero region. He seeks to respect the identity of each vineyard and to nurture wines that balance power, finesse and purity with the capacity to age.

Wine: Made exclusively from Tempranillo vines, locally called Tinta del Pais, aged between 15 and 20 years old. The vines are planted in sandy loam with calcareous clay and limestone at an altitude of 850 meters. Fruit from three different vineyards form the wine.

Harvested by hand during the first and second weeks of October into 15 kgs boxes the grapes were sorted by hand on selection table and immediately destemmed, lightly crushed and moved by gravity to fill 16,000 liter tanks to 80% capacity. The grapes are held at low temperatures for 4 days to start to extract color and fruit aromas. After 4 days, fermentation commences through the action of native yeasts. Fermentation temperatures are kept relatively low looking to emphasize fruit aromas in the finished wine. Maceration lasts between 10 and 12 days with both pump-over and pigeage used to control extract. After pressing the wine is racked to clean stainless steel tanks for native malolactic fermentation.



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