# DÍAZ BAYO







### **Estates**

El Mirón, El Gallo, Las Fuentes Viejas. Age of vineyards: 70 years. Clayey-calcareous soil. Altitude of vineyards: 900 meters.



### Variety of grape

100% Tempranillo. Hand-picked harvesting.



### Winemaking

100% de-stemmed grapes. Fermentation under controlled temperature in French oak tanks.



Malolactic fermentation in barrel. The wine is aging 20 months in French oak barrel.



## **Bottle**

18 months in bottle.









BLACK FRUIT > COFFE







LICORICE

### Colour

Intense red cherry. Powerful tears that stain the glass.

# Nose

Black fruits with balsamic and minerals aromas due to its terroir. Coffee, cocoa and liquorice hints.

### **Taste**

Powerful, tasty and fleshy. Full and nice in the mouth. Black ripe fruit notes over the crianza notes.

EMBOTELLADO EN LA PROPIEDAD

RIBERA DEL DUERO DENOMINACIÓN DE ORIGEN

BODEGA Y VIÑEDOS EN FUENTELCESPED BURGOS - SPAIN

BARRICA



CAVA / RÍAS BAIXAS / RIBERA DEL DUERO / RIOJA / RUEDA / SIERRAS DE MÁLAGA