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

