



MOGAR VENDIMIA SELECCIONADA 2010 (SELECTED HARVEST)

*Red wine D.O. Ribera del Duero.
12 months in oak barrel.*

The vintage 2010 has been declared **Excellent** by the Regulatory Council of the D.O. Ribera del Duero and has produced fruity and elegant wines, ideal for long ageing.

Technical Data:

Vineyard:	More than 20 years old.
Variety:	100% "Tinta del Pais" (Tempranillo).
Harvest:	Manual, in 15 kg plastic crates. Reception of the grapes via sorting table.
Wine making:	Fermentation at 32°C in stainless steel tanks of 15.000 Kg. Maceration period: 25 days.
Ageing:	12 months in French and American oak barrels.
Production:	20.000 bottles of 750 ml.
Analitical Data:	
Alcohol Content:	14,5%.
Total Acidity:	5,4 gr/l.

Tasting Notes:

MOGAR VENDIMIA SELECCIONADA is a wonderful red wine, very complex and well balanced. It shows an intense and deep cherry colour, with violet glints. Ripe red berry fruits aromas are perfectly combined with elegant hints of vanilla and spices coming from very fine oak. Round and full-bodied with sweet tannins on the palate. Lingering finish, with outstanding fruity and spicy aromas that remain for a long time. A wine to really enjoy.

Servicing Recommendations:

This wine is recommended with meat dishes, rice, tuna fish, etc.

Please decant the wine if there is any deposit. Servicing temperature: 16-18°C

