



Ribas Negro

Grandes Pagos de España

Varieties

50% Mantonegro, 35% Syrah, 10% Cabernet Sauvignon, 5% Merlot.

Type of wine

Red Crianza wine, aged for 12 months in French and American oak barrels.

Analytical parameters

Alcohol: 14%

Winemaking

Hand-harvested. Selection on the sorting table, berry by berry, with strict quality control of the grapes. Fermentation then takes place at moderate temperatures between 25 and 27°C, avoiding over-maceration in order to extract the primary red-fruit aromas of Mantonegro and the smooth, round tannins of Cabernet, Syrah and Merlot. Subsequent ageing in second- and third-year barrels for 12 months.

V

Colour: Bright deep cherry-red with violet highlights.

Nose: Aromas of forest fruits, with notes of liquorice and balsamic nuances.

Palate: Powerful, well-balanced and warm, with smooth, rounded tannins.s.