



## Oro de Castilla Gaudeamus D.O. Ribera del Duero

### Varieties

100% Tempranillo.

### Type of wine

Red wine aged for 5 months in French and American oak barrels.

### Analytical parameters

Alcohol: 13.6 %, Acidity: 4.8 g/l, Sugars: < 2 g/l, Volatile acidity: 0.35 g/l, Free SO<sub>2</sub>: 19 mg/l

### Winemaking

Night harvest at temperatures below 15°C, as with our Rueda white wines. Pre-fermentation maceration to extract fruity aromas.

Controlled fermentation at 26°C with indigenous yeasts and limited pump-overs. Two-day post-fermentation maceration. Free-run wine drawn off without pressing, followed by consecutive malolactic fermentation.

Aged in French (45%) and American (55%) oak barrels for 5 months. Further refined in tank for two additional months before bottling. Barrels used are new (33%), one- and two-year-old.

### Tasting notes

Color: Very intense cherry-red, bright, with bluish hues

Nose: Intense fruit aromas (blackberry, blueberry) integrated with subtle notes of oak and caramel. Mineral nuances and hints of ink

Palate: Good volume with lasting persistence. Fresh, well-integrated acidity. Notes of fruit and oak, with very round tannins and excellent balance. Mineral and inky finish