

# Finca La María.

Finca La Maria is a very interesting wine with surprising aromatic sensations on the palate. It conserves the freshness and expression of its youth. Without a doubt, it is a classic wine from an excellent vintage, fruit of painstaking work at the vineyard and in the winery based on a respect for the personality of the terroir; our primary objective.

## APPELLATION

La Horra, D.O. Ribera del Duero.

## GRAPE VARIETIES

100% Tempranillo from our “La María” estate.

## HARVEST

Early October.

## AGEING

The wine was aged in French oak barrels for 12 months, followed by a further 6 months in the bottle, allowing it to reach its optimal maturity.

## TASTING NOTES

**Colour:** Cherry-red. Clean and bright.

**Aromas:** Floral aromas complemented with spicy and balsamic notes. A well balanced and elegant wine.

**On palate:** Round on the attack but with personality, on palate ripe fruit and spices are well integrated with pleasant tannins.

## SERVING TEMPERATURE:

Between 16 and 17 °C.

## TEST RESULT

Alcohol content: 14% vol.



