

# F de Fuentespina

## DESCRIPTION:

We are pleased of offering you something very special: F de Fuentespina is a unique wine. It is made with a selection of grapes from the oldest vineyards from Ribera del Duero and elaborated with calm, in the soul of the best French oak barrels.

We have dressed it using a replica of the original bottles of Burgundy blown in 1859.

F is only made when the harvest is excellent and we have reserved it for the palates looking for something special, who take their time to enjoy themselves.

This is a wine to savor calmly, which is how all the pleasures of life are best appreciated.

## ELABORATION:

Our most select wine is elaborated with the highest quality Tempranillo grapes. After de-stemming and crushing, the grapes are sent to stainless steel vats where a cold film maceration is carried out at 5°C for 72 hours, aiming to obtain the maximum potential and richness from primary aromas. They ferment with a yeast selected from the cellar at constant temperature of 28°C for 7 days, prolonging the maceration 10 days more to obtain a better concentration of tannin and improve the structure of the finished product. The malolactic fermentation is carried out in fine-grained new French oak barrels where it will rest for 14 months, then the wine is racked to the bottle ageing for a minimum of 2 years more.

## TASTING NOTE:

Intense cherry red colour with ruby borders. With a great finesse, elegance and intensity on the nose, it displays spicy and mineral notes, over a roasted and with ripe black fruits background (plum and prune). On the palate it is full, potent, high concentrated with present tannins but very polished finish. Very good structured, greasy and rounded. Very long lasting end.

## RECOMMENDED WITH:

Red meats, game hunting, elaborated dishes of lamb and pork, cured cheeses and it is the best in good company.

## SERVICE TEMPERATURE: 18°C

