



Product Information

Area : Ribera del Duero

Wine style : Red

Varietal : Tinto Fino

Style : Dry

Alc (%) : 14

Description

The winery was founded in 1956, Embocadero Viña el Águila comes from a constellation of vineyards located in “ el Monte del Águila ” with 90 years of history.

Tasting Note The wine has a dark opaque black ruby color with youthful purple hue. Forward ripe nose, it displays attractive ripe berry fruit. As it opens in the glass it reveals attractive cherry, oak and blackcurrant, coffee nuances wrapped in oak. Full body, yet is remarkably elegant and fresh despite, its obvious weight and concentration. Impeccably balanced, it is remarkably smooth with a firm lingering finish

Grape Tinta Fina.

Food Matching Meat and Cheeses.

Terroir/Vinification

Terroir vineyards with an average age of 55 years grown by 90% in globetClimate MediterráneoGeology Sandy and clay with stones at 850 mHarvest ManualVinification Fermentation in concret tanks with indigenous yeast. 19 days maceration at 25 °CAging American oak 20% an french 80% in 225 l barrels during 14 months. Finally the crianza ends, for the final refining in concrete tanks a minimum of 10 months before being bottled Acidity 4.28g/LPH 3.70Residual sugar 1.20g/L