

# Heritage

**VARIEDAD:** *Tempranillo 100%.*

**SOILS:** *sandy, limestone and alluvial clay.*

**VINEYARDS:** *it is the mixture of the four most important terroirs of the winery's cellar.*

**ELABORATION:** *aged in 75% French and 25% American oak barrels for a minimum of 22 months.*

**TASTING NOTES:** *cherry color with violet rim, very high layer and pigmented tears. A nose of very good intensity with very clear aromas of licorice, very typical of the Tinto Fino variety in La Ribera del Duero.*

*Dairy notes, fruit in brandy, toast, vanilla, nuts... and above all a lot of fruit, with a slight mineral touch. In the mouth it has a powerful entry, with balanced acidity, and well-made tannins, which will give the wine a better texture over time. Long journey with a very fine finish of fruit and spices.*



  
CONVENTO DE  
**LAS CLARAS**  
BODEGAS