

Tinto Fino Merlot

VARIETY: Tempranillo 80 % Merlot 20 %.

SOILS: alluvial, sandy loam.

VINEYARDS: located in the countryside of the western area of Burgos of the D.O. Ribera del Duero.

ELABORATION: aged in French oak barrels for a minimum of 8 months.

TASTING NOTES: layer heavily covered with overripe cherry, with strong purple edges in its thin layer.

On the nose it has a very high fruit intensity of blackberries and raspberries, which are combined with balsamic aromas, typical of the Merlot variety, with toasted and spicy aromas typical of its aging in French oak wood. Its entry into the mouth is very fleshy and dense, with a lot of amplitude. Its balanced acidity, soft tannin and very long and suggestive aftertaste stand out, in which the fruity and spicy notes are once again shown.




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