

# FINCA RODMA

## AVIZOR

### GRAPES

Variety: 100% Tempranillo.

Special vineyards, special for its age, orientation, soil, and altitude (+900 m), which offer organoleptic sensations that will be supplemented by a careful aging in oak.

### ELABORATION

Cold maceration at 8 to 10°C extracting all the organoleptic potential of the grape.

Alcoholic fermentation at a low temperature, under 30°C and macerations of around 30 days, necessary to extract the full potential of the grapes.

Gravity filling, topping, and racking.

Ageing for 15 months in new French oak barrels.

100% French oak.

### TASTING NOTES

Intense and lively cherry color, clean and bright. Well balanced and intense in the nose, with notes of wild berries and violets, blended with spices and aromatic herbs.

On the mouth it is smooth and creamy, with long mouthfeel, showing its elegance and strength. The notes of its barrel ageing combine harmoniously with the fruit, reappearing throughout the retronasal phase along with spicy, licorice and balsamic notes. It is a very attractive and persistent wine.

### SOILS

*Sandy loam soils with granular structure and calcareous crust arid.*

### GRAPE VARIETY

*Tempranillo*

### VINTAGE

*2020*

### AGEING

*15 months in French oak barrels.*

### ALCOHOL CONTENT

*14.5%*

### AVERAGE AGE OF

### VINEYARDS

*45 years old*

### YIELD

*< 4.000 kg hectare*

### DRINK POTENTIAL

*Drink now until 2030*

### VINTAGE

### CLASSIFICATION

*Excelent*

### PRODUCTION

*14.882 bottles 750 ml  
83 Magnums*



**RIBERA** *del* **DUERO**

DENOMINACIÓN DE ORIGEN

QUINTANILLA de ARRIBA · ESPAÑA

[www.fincarodma.com](http://www.fincarodma.com)