

Mathilde Chapoutier

sélection

RIBERA DEL DUERO

APPELLATION D'ORIGINE PROTÉGÉE

IRIFI



Tempranillo

CLIMATE ☀️☀️☀️☀️

Located on the meseta castellana, the vines grow at about 800m altitude. Characterized by low rainfall (around 500mm per year), the winters are long and cold and the summers are dry and very hot. The important variations in temperature throughout the year also influence the quality of the resulting wine.

HARVESTING

Hand-picking using fruit crates of less than 20kgs.

VINIFICATION

The grapes are destemmed. Vinification in stainless steel tanks with native yeasts. 3 weeks maceration.

MATURING

8 months in stainless steel tanks with a maceration.



Palate
fruity, fleshy
with a nice structure.



Nose
high intensity with flavors
of wild berries and ripe fruit.

FRESHNESS	●	●	●	●	●
INTENSITY	●	●	●	●	●
FRUITS	●	●	●	●	●
TANNINS	●	●	●	●	●

Colour morello cherry
with a blueish rim.

The soil is clay-limestone.

To enjoy...

16 - 18°C

3/5 years old

With slices of Pata Negra
or pork tenderloin with pepper, suckling lamb.