



Vall Sanzo Selección de Familia

Region 产区	D.O. Ribera del Duero 杜埃罗河（级别：DO法定产区）
Varieties 葡萄品种	95% Tinta fina 95%紫北塞 5% Cabernet Sauvignon 5%赤霞珠



VINEYARD: 60 year-old gobelet vine. In the heart of Ribera del Duero at 850 m altitude, complex soils of limestone and clay with gravels and sand.

葡萄园：拥有60年树龄的高杯型葡萄藤。坐落在杜埃罗河的心脏地带，海拔850米，土壤的组成是石灰石，黏土，砾石和沙。

WINEMAKING: Maceration takes place at 10° C for 6-8 days. Fermentation with indigenous yeasts in wooden tanks. After fermentation the wine is transferred into new **French oak barrels**, where it is **aged for 21 months**.

酿造工艺：10℃下进行6-8地酵母进行发酵。发酵完成后酒液被转移到法国橡木桶中，陈酿21个月。

ANALYSIS 成分分析	
Alcohol 酒精度	15%
Acidity 酸含量	5 g/l
Sugar 糖含量	1 g/l

TASTING:

品酒笔记：

Vall Sanzo Selección de Familia shows an intense cherry red with purple hints. Aromas of black wild fruit, balsamic with a minty-touch. Meaty, very fruity with roasting coffee nuances. Long aftertaste.

Delicious now, although the quality will improve the next 10 years.

此酒展示深邃的樱桃红色，微泛紫光。黑色野生水果，香胶香味浓郁，带一丝薄荷香气，甚至可闻到野味，烤咖啡豆的气息回味持久。适合现在饮用，也会在接下来的10年间持续发展。



PAIRING: Lamb, pork and other meat.

配餐：羊肉，猪肉和其他肉类。

FICHA COMERCIAL

