TERRA INCOGNITA

- **APELLATION:** D.O. Ribera del Duero
- **GRAPE VARIETY:** 100% Tempranillo
- **SERVING TEMPERATURE:** 16- 18ºC.
- **WINEMAKING:** Vinification in stainless steel tanks and malolactic fermentation in oak barrels. Aged for a minimum of 22 months in oak barrels. Contains Sulphites.
- **TASTING NOTES:** High layer with purple rims. Intense aromas, it exhibits a nice bouquet of candied black fruits and spices like anise, clove and vanilla. On the palate it is kind and meaty with velvety and sweet tannins, and a long and persistent finish.
- **SERVING TEMPERATURE:** 16ºC - 18ºC
- **ALCOHOL CONTENT:** 14,5 - 15%

AWARDS & RATINGS

- VINTAGE 2020:

92p Verde Vin Magazine
90p Tastings
92p Medalla de Oro Gilbert & Gaillard
93p Gardini Notes

- VINTAGE 2019:

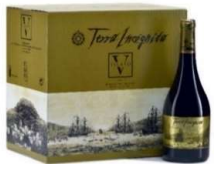
92p Gilbert Gaillard
90p Andreas Larsson
91p Wine Aling Canada
92p Wines & Spirits
92p vvWine.ch
93p Tastings
92p Guía Peñín
95p Guía Vivir el Vino
93p Vertde Vin Magazine

- VINTAGE 2018

92p James Suckling
93p Wine Enthusiast

STANDARD PACKAGING

Bottle size 75cl

Cartons of 6 bottles, 70 cartons per Euro pallet

Cartons of 1 bottle