



# D.O. RIBERA DEL DUERO TINTA FINA DEL PAIS

EL  
GRAN  
JEFE



**VINTAGE: 2023 VARIETIES:  
100% TEMPRANILLO**



## **VITICULTURE:**

The estate is located in a steeply sloping valley, flanked by two imposing limestone cliffs typical of the Castilian plateau. The south-facing plots are dry-farmed on very poor clay-limestone soils. At higher elevations, rows of Tempranillo vines border the rugged slopes, offering views over the banks of the Duero River.



## **WINEMAKING:**

**Harvest:** Hand-harvested at the beginning of October.

**Fermentation:** Following a pre-fermentation maceration of at least 48 hours, fermentation took place at a controlled temperature of 25°C.

**Maturation:** After fermentation, the wine was matured for 8 months in a combination of French and American oak barrels. It then rested in bottle for three months prior to release.



## **TASTING NOTES:**

A wine of vibrant cherry colour with violet hues, displaying intense aromas of black fruit, wildflowers and oak. On the palate, it reveals ripe fruit, silky tannins and notes of spice, liquorice and cocoa, leading to a juicy, fresh and persistent finish.