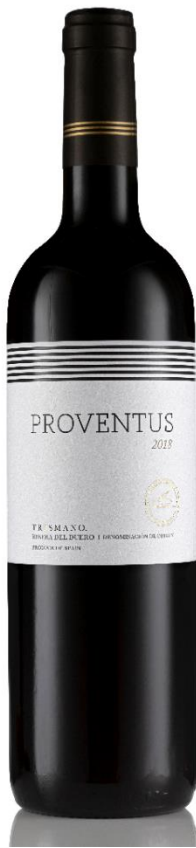




United Cellars



TR3SMANO

Proventus 2017

A very round and balanced Ribera del Duero with a touch of barrel aging

VINEYARDS

100% Tinta del País. Grown in old vineyards of between 35 and 80 years old, located in Olmedillo, Roa, La Horra, Moradillo, Pesquera and Peñafiel. Cultivated in very poor soils of limestone parent rock covered with clay in Burgos and gravel in the area of Peñafiel.

WINEMAKING

Harvest by hand in small boxes and meticulous selection of the grapes at the selection table. Cold maceration for 5/7 days at a temperature not higher than 10°C. Alcoholic fermentation at controlled temperature in small stain steel conical tanks. Malolactic fermentation in tanks.

TASTING NOTE

Clean and bright. Deep cherry color with purple glints. On the nose it is very complex. Excellent harmony: strawberry, blackberry, and figs; some hints of milky aromas; the aging results in a clean and new wood with toast, coffee, vanilla, leather, and cocoa aromas. On the palate, powerful, extraordinary backbone and elegant. Sweet, polished tannins perfectly balanced with spicy and fruity flavors. Smooth and lingering finish.

PRESS & ACCOLADES

91 points - vintage 2018 - *Guía Peñín*

89 points - vintage 2017 – *James Suckling*

PRODUCER
Tr3smano

ORIGIN
*Peñafiel, Roa ans Olmedillo
Castilla y Leon, Spain*

APPELLATION
Ribera del Duero

WINERY SIZE
35 Ha

WINEMAKER
*Fernando Remirez de Ganuza
Pedro Aibar Sanchez*

VARIETIES
100% Tempranillo

AGING
*12 Months in oak barrels
(50% French oak and 50% American oak)*

AGE OF VINES
25 - 35 Years

ELEVATION
850 m

SOIL
*Very poor soils of limestone parent rock
covered with clay and gravel*

ALCOHOL CONTENT
15 %

MAX YIELD
4,500 Kg/Ha

FARMING
*Traditional and Sustainable farming. All
work made by hand*