



de Bardos

vintae



WINEMAKER'S NOTES

Romántica is a modern Signature Wine which exhibits an extremely smooth and sweet personality, created from carefully selected grapes. It is aged for 14 months in one or two-year old French oak barrels.



VARIETIES

Tinta del País 100 % .



ALCOHOL CONTENT

14 % Vol.



VINEYARDS

Old, low-yield vineyards, selected from the best areas of Ribera del Duero, after many years of research, for their mesoclimates and soils that are well-suited to grape growing. The most noteworthy vineyards are those located in Quintanilla de Onésimo, which gives Romántica its sweet and smooth personality.



HARVEST

The grape harvest took place during the last week in September and the first week in October. The grapes were harvested in 15 kg boxes and in small trailers, which were then quickly taken to the Winery and sorted to ensure that only optimum quality grapes were used in the winemaking process.



WINEMAKING AND AGEING

Fermentation and maceration in 15,000 kg vats at a temperature of 28° for 3 to 4 weeks. Malolactic fermentation in French oak barrels. Weekly battonage with the individual monitoring of each barrel. Aging for 14 months in one or two-year old French oak barrels in underground cellars maintained at a constant temperature of around 14° C throughout the year.



TASTING NOTES

Deep cherry red colour, with a violet rim and deep robe. Attractive nose full of fruit and licorice, combined with notes of aging. Full bodied on the palate, although silky and pleasant with a perfectly polished tannin and an agreeable finish, leaving an aftertaste reminiscent of black fruit and undergrowth.

Romántica



Presentation: 75 cl