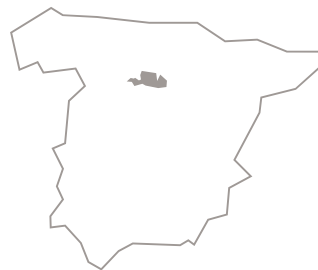


# AVENTINO

200 BARRELS 2011

D.O. RIBERA DEL DUERO - SPAIN

Wine produced only on top vintages with centenary tempranillo vineyards of Ribera del Duero and aged in finest barrels selection.



## VINEYARDS

### Age of Vines

Between 80-120 years

### Yield

20 hl/ha.

### Altitude

700 - 950 m.

### Climate

Extremely continental and rather harsh

### Vineyards

Ribera del Duero

## WINEMAKING

### Blend

100% Tinta del Pais (Tempranillo)

### Harvest

Second week of October 2011

### Vinification

Cold Maceration:

5°C/48h.

Fermentation:

26-28°C/25 days

### Ageing

18 months in New and 1 year old French Oak barrels of 225L and 500L



**92 PTS** WineEnthusiast

**91 PTS** Vinous - Josh Reynolds

**90 PTS** Guía Peñín

**GOLD** Teksom International Wine Awards

**GOLD** Zarcillo International

**GOLD** Tempranillos al Mundo

Alc.: 14,5% | T. Acidity: 5 gr./l. | pH: 3,72 | R. Sugar: 1,5 gr./l. | V. Acidity: 0,61 gr./l.



HAMMEKEN  
CELLARS



Deep ruby red



Ripe black cherries & blackberry  
Toasted oak  
Asian spice & lavender



Dense, layered & succulent  
Pure full fruit with a long finish

Deep ruby red colour with engaging aromas of ripe black cherries, blackberry, toasted oak, Asian spice and lavender. On the palate it is dense, layered and succulent. It is balanced with a focus on pure full fruit with a long finish. Will improve with cellaring throughout 2020.