## BODEGA TIERRA ARANDA, S. COOP.

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TOTICAL AND A NUMBER OF	
JOVEN AVANTUM	
SPECIFICATIONS	100% TINTA DEL PAÍS Alcohol Content: 13,5 % Vol.
DENOMINATION	D. O. RIBERA DEL DUERO
AGE OF THE VINEYARD:	15 – 20 Years
BOTTLING:	Minimum 3 months
HARVERST AND PRODUCTION:	Harvest by hand Alcoholic fermentation at 28° C in a concrete deposit. Malolactic fermentation. Fined and racking. Bottled.
MACERATION:	From 8 to 12 days.
CARD OF TASTING:	Intense cherry-red with a notable purple rim (violet colour) that denotes youth.  Very powerful, where emphasize the very mature red fruits.  It is powerful, with good phenolic load of tannins rounds and sweets. Elegant and ample taste inviting with very marked and from the fruit.
GASTRONOMY:	Ideal with red and white meats, pasta dishes, vegetables, salads, barbecues, cold meats and cheeses with short curing or semi-cured.
TEMPERATURE OF SERVICE:	16 – 18° C
BOTTLING INFORMATION:	Standard 75 cl. Bordeaux bottle. Cases 6 u. Y 12 u.