

TERRITORIO LUTHIER

- BODEGAS -











territorioluthier.com luthier@territorioluthier.com

TERRITORIO LUTHIER

Hispania de Territorio Luthier Reserva 2016



Appellation: D.O. Ribera del Duero

Grape variety: Tempranillo 100%. Average

production 5.000 kg/Ha

Soil: Stone, clay and calcareous with calcareous

subsoil

Location of the vineyards: Gumiel de Mercado

(Burgos)

Crop type: Eco-ground

Malolactic fermentation: during 3 months in 300

L oak barrel

Aged 21 months in 225 L Spanish oak barrels,

quercus pyrenaica.

Bottled: March 2019 **Alcohol:** 14,5% by Vol.

Production: numbered 2.540 bottles. 750 ML.

Tasting notes

Visual appearance: Deep red cherry with violet edge. Deep color. High density

Aroma: Fresh fruit, floral tones, lower forest, humus, moist soil, balsamic. The character of its terroir and the personality of its people are reflected in the wine. Serious, deep and dark. The minerality and earth characters expressed to the fullest.

Palate: Elegant, long, with very good structure and fatty. Essence of minerality, great balance in combining fruit, wood and soil.

Self life between now and 20 years.

Recommended serving temperature 19 °C

Suitable pairings: meat, game, dry meat

International Awards

LARA O Hispania 2009. Silver medal DWWA 2015, Decanter Magazine www.decanterawards.com

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