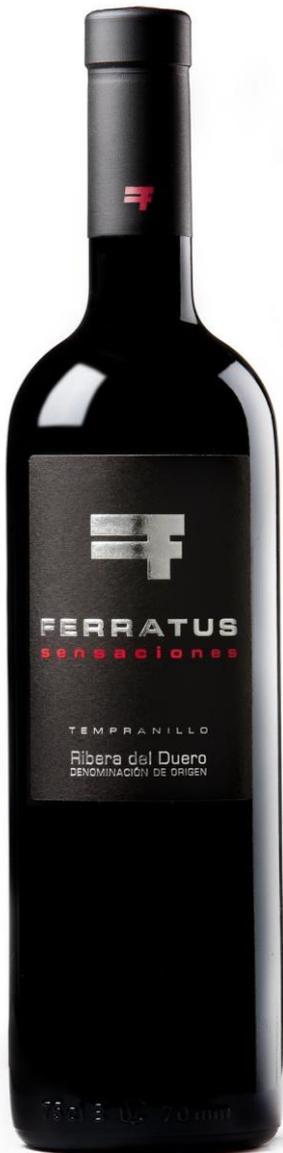




FERRATUS

Ribera del Duero
DENOMINACIÓN DE ORIGEN



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FERRATUS SENSACIONES 2008

Type of wine: Red wine. **One single vineyard wine.**

Denomination of origin: Ribera del Duero

Variety: 100% Tempranillo. Grapes from vines between 45 and 60 years old in gobelet.

Land: Five small vineyards exceptionally located on the slope of **Pago de Santa Cruz** in the municipality of La Horra (Burgos). Owned by the winery.

Harvest: Hand-picked in 15kg boxes and selected on tables in the winery. Second grape selection table.

Ageing: 15 months in new French oak barrels with customised toasting.

Bottling: No cold stabilising; estate bottled.

Consumption temperature: Between 16 and 18°C

Date released on the market: Spring 2014

Limited production: 7,030 numbered 0.75L bottles.

Alcoholic strength: 14,5% Vol.

Total acidity: 5,5 g/l.

TASTING NOTES

On sight: **SENSACIONES 2008** is a very opaque, picota cherry coloured red wine, maintaining brightness and intensity which, together with its dense legs of glycerine, anticipate its high quality.

In the nose: explosion of black and red fruit, woodland berries, ripe blueberries and a hint of violets. The wood, present but subtle, brings us touches of chocolate and tobacco, with a mineral note very characteristic of all vintages of this wine. Intense and powerful, but elegant too, the wine's aroma invites you to enjoy it.

The mouth confirms the intuition of the eyes and the nose: this is a voluminous wine with a fine, elegant structure, a long, sustained mouthfeel and a prolonged aftertaste. The tannin seems integrated and the acidity is correct, providing a feeling of appetising freshness. Balance and harmony between acidity, structure and alcohol content.

An excellent wine for drinking now and also for keeping.

GASTRONOMY

Recommended to accompany mature cheeses, game or spicy meat dishes, flame-grilled red meat and even spiced rice.