



FERRATUS



## FERRATUS AØ

### The youngest of the family

**Vintage:** 2016

**Designation of origin:** Ribera del Duero

**Variety:** 100% Tempranillo. Vines between 20 and 25 years old.

**Harvest:** Hand-picked in 14 kg boxes and selected on sorting tables at the winery.

**Fermentation:** In stainless steel tanks.  
Malolactic fermentation in oak barrels.

**Ageing:** 12 months in French oak with a small percentage of American oak.

**Bottling:** No cold stabilising.

**Serving temperature:** Between 16 and 18°C.

**Limited production:** 70,000 x 0.75 l bottles.

**Alcohol:** 14% vol.

**Total acidity:** 5.4 g/l.

#### TASTING NOTES

This medium-aged Tempranillo speaks of life and energy with its purple-tinged picota cherry red colouring.

Subtlety and complexity from its time in the barrel (tobacco, chocolate and vanilla) make FERRATUS AØ (read it as a-cero, Spanish for steel) a rounded, contemporary, avant-garde style wine with the strength it needs to be considered a real discovery.

#### ACCOLADES:

Vintage 2016

THE WINE ADVOCATE (Robert Parker) **90 Points**

JAMES SUCKLING **91 Points**

WINE & WOMEN AWARDS - **DIAMOND**

GUIDE SEMANA VITIVINÍCOLA **95 Points**

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