



FERRATUS



FERRATUS sensaciones Single Vineyard line

Vintage: 2011

Designation of origin: Ribera del Duero

Variety: 100% Tempranillo. Goblet vines between 60 and 70 years old.

Vineyard: Vines from Pago de Santa Cruz, La Horra (Burgos). Owned by the winery.

Harvest: Hand-picked grapes in 15 kg boxes and double selection on sorting table (clusters and berries).

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

Ageing: 15 months in new French oak barrels.

Bottling: No cold stabilising.

Serving temperature: Between 16 and 18°C

Limited production: 7,030 numbered 0.75 l bottles.

Alcohol: 14% vol.

Total acidity: 5.4 g/l.

TASTING NOTES

Explosion of fruits of the forest, blueberries and violets. Notes of chocolate and tobacco from its time in the barrel with a mineral touch very characteristic of FERRATUS Sensaciones. In the mouth it has volume. It is structured and complete, with a long finish. Ultimately: pure stimulus.

ACCOLADES:

Vintage 2011

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

JAMES SUCKLING **92 Points**

PEÑÍN GUIDE **94 Points**

Vintage 2010

THE WINE ADVOCATE (Robert Parker) **91 Points**

JAMES SUCKLING **93 Points**

PEÑÍN GUIDE **94 Points**

GUIDE SEMANA VITIVINICOLA **96 Points**

GUIDE ABC **94 Points**

WineBridge
imports

www.ferratus.es / www.ferratuswines.com

[f](#) [bodegasferratus](#) / [@bodegasferratus](#)

