

# Bardos

## Vinedos de Altura

### THE FACTS

**COUNTRY:** Spain

**REGION:** Castilla y Leon

**APPELLATION:** Ribera del Duero

**CEPAGE:** 95% Tempranillo, 5% Albillo

**WINEMAKING:** Fermentation and gentle maceration in 15,000 kg vats at 18° C for two weeks. Malolactic fermentation in stainless steel tanks.

**AGING:** 12 months in oak containers of different sizes.

### THE STORY

At Bodegas Bardos we elaborate wines in an artisan fashion, aiming to have them reflect the Castilian landscape and climate of a place where only the bravest dare to work the land in the most extreme conditions, where the cold shrinks the bones, the wind cuts the flesh and the sun burns the skin. A place only suitable for the authentic “bards” of wine, our wine growers.

### THE ADJECTIVES

**OVERALL:** A fresh and elegant wine produced from extreme vineyards

**AROMAS / FLAVORS:** Fruity notes and hints of spice in the background.

**MOUTHFEEL:** Very pleasant, with a velvety, ripe tannin.

### THE SELLING POINTS

**AWARDS:** 90pts Decanter

**PAIRINGS:** Rice, roasts, cured cheese and big game.

