



WINES FROM OSBORNE-OSBORNE FAMILY

JAROS

Winery:

Viñas del Jaro S.L.U.

Grape varieties:

90% Tempranillo (locally known as Tinto Fino).

2% Cabernet Sauvignon.

8% Merlot.

Location:

Finca El Quiñón - Pesquera de Duero.

DO. Ribera del Duero.

Alcoholic degree: 13,5°C.

Fermentation:

For 12 days at 26°C Temperature.

Post-Fermentative Maceration Time:

14 days on less.

Ageing:

16 months in new and one year 300L. French oak casks.

Tasting:

- This is our Estate wine that comes the grape from multiple plots and displays the general assembly of all of them. Different wines are assembled after aging in new and second year oak cask, and takes around 15 months. The main variety used is the Tempranillo, with small portions from Cabernet Sauvignon and Merlot. The nose develops aromas of fruits of the forest on balsamic and menthol notes, with spicy notes and fine woods. The palate is wide, balanced with a lingering fruity aftertaste and retronasal mineral character



COMPAÑÍA DE VIÑEDOS IBERIAN S.L.

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