



## **Bardos Suprema, 2013**

*Ribera Del Duero, Spain*

The bards immortalized only the greatest stories for their songs. In the same way, De Bardos immortalizes only those harvests rated as excellent, which will be able to create a unique vintage wine. In this way, if despite the careful selection of the vineyards and grapes, the particular vintage does not permit the grapes to achieve the exceptional quality required, some of the wines, or maybe even the whole collection, may not be produced.

### **Varietals**

100% Tinta del País (Tempranillo), from very select, 80 to 100+ year – old vines from the famous Moradillo de Roa plateau, with an altitude of 940 meters above sea level.

### **Vinification**

3 weeks in concrete for fermentation and maceration.

Malolactic fermentation in French oak barrels.

Weekly battonage with the individual monitoring of each barrel.

Aged for 30+ months in new French oak barrels.

### **Tasting Notes**

“Violet black color. On the nose, intense, mature and powerful. It reminds of mature dark fruits, caramel, coffee, chocolate, spices and smoked wood. A powerful wine, with the right amount of acidity, soft tannins, perfect harmony and unforgettable aftertaste.”

