



Semele 2013.

General Data.

- Type and origin: Red wine RIBERA DEL DUERO.
- Varieties: 10% Merlot ,90% Tempranillo.
- Crianza: Aged during 12 months in French and American oak barrels
- Tasting Note.
 - Visual phase: cherry-coloured wine with a good depth
 - Smell phase: Elegant and complex nose, well-ripened red fruit, background of compote, minerals, balsam, and excellent wood.
 - Taste phase: Good structure, dry, flavourful, fleshy, excellent mature tannins, and a well-rounded finish and fruity.

Further information:

- Presentation: Tronco conic Bordeaux Bottle. 75 cl
- Cap: high quality natural cork 44x24
- Capsule: 40 mm
- Unit per box: 12

- Grade: 14 %
- Total Acidity (tartaric): 5,10 gr/l
- Sugar Reducers : 1,90 gr/ l

