TECHNICAL SHEET

CABALLERO ZIFAR

TEMPRANILLO

ZIFAR

TECHNICAL DATA

TEMPRANILLO

14,5 % Vol.

18 months FRENCH OAK BARRELS

D.O. Ribera del Duero

RED WINE

HARVEST PERIOD:
Late September.

HARVEST:
Hand-picked.

VINIFICATION & AGEING:
Aged 18 months in extra fine-grain oak barrels.



TASTING NOTES

Deep purple hues with cherry notes. Aromas of blackberry, liquorice, violet, willow, sweet spices, pepper and toffee. Approachable tannins with remarkable volume and a full, generous mid-palate. Extraordinary complexity.

VINEYARD

A selection of plots chosen for their soils and microclimate. The ultimate expression of the vintage and Tinto Fino in the D.O. Old bush vines with deep, ancient roots.

BOTTLE FORMATS

Case of 6: 75 cl bottle
Wooden case: Magnum 1.5 L

Numbered bottles. Fewer than 3,500 per year.

RECOGNITIONS

93 puntos **Tim Atkin**

ORO **Mundus Vini**

97 puntos **Vinos Gourmet**

93 puntos **Vivir el vino**

93 puntos **Guía Peñín**