



EPIFANIO TASTING FEATURES

Epifanio aged 6 months in French 50% and American 50% oak barrels.

The sources of the grapes are 30/60 years old vines located in Pesquera de Duero Area.

It is 100% tempranillo grape variety.

Full-bodied wine with great intensity on the nose, pure and clean, offering blackberries, black licorice and mineral undertones.

The oak is very well integrated with the fruit adding very fine vanilla, toasty and spicy aromas.

Epifanio is very concentrated and well-structured with ripe tannins that make the texture of the wine silky and velvety.

Great acidity that makes the finish of the wine fresh and clean.

TECHNICAL SPECIFICATIONS

- ALCOHOLIC DEGREE: 14,5 % BY VOLT
- MALIC ACID: 0,1 G/L
- REDUCING SUGAR: 1,30 G/L

