

# ÉBANO SALVAJE

D.O. Ribera del Duero

## Tasting

Garnet color that shows a medium-high intensity. Good legs. The aromas are pronounced, complex and elegant. Red fruits such as raspberry and red currants and black fruits such as blackberries and blueberries are highlighted in the nose. These aromas are well assembled with light hints of balsamic, vanilla, menthols, and smoked and delicate notes of tobacco leaf, all of them coming from the aging in French oak barrels. It also shows notes of raising aromas, figs, and dates. The palate is round and well-structured. The entry is smooth and unctuous. Notes of chocolate and toffee stand out providing a greedy touch. Tannins are dense and smooth, accompanied by a good acidity that refreshes its impressive maturity. Long and exquisite aftertaste.

## Technical Data

BRAND: Ébano Salvaje  
VINTAGE: 2020  
WINERY: Ébano Viñedos y Bodegas  
VARIETY: 100% Tempranillo  
TYPE OF WINE: Red  
APPELLATION: Ribera del Duero  
DRINKING TEMPERATURE: 17-18°C

## Processing

Ébano Salvaje Tempranillo comes from our eldest bush vines. The grapes are harvested by hand to prevent any changes and preserve the quality grapes. Full destemming of the bunches of grapes before vatting in stainless steel tanks. Maceration and fermentation at a controlled temperature for a period of 15-20 days. Microoxygenation to obtain the greatest possible number of primary aromas before malolactic fermentation. The wine is aged for 14 months in French oak barrels before bottling.

