



# ÉBANO 6

D.O. Ribera del Duero

## Tasting

Fresh, intense, and complex nose. Notes of red and black fruit blend harmoniously with balsamic nuances. Blackberries, currants, strawberries, cherries, and raspberries are perceived, giving way to delicate hints of mint, biscuit, truffle, vanilla, licorice, and subtle spices.

Well-structured on the palate, with ripe, smooth tannins. Fresh yet full-bodied, dense and glyceric, with a pleasant creaminess. A well-rounded, flavorful and balanced wine with a lingering finish.

## Technical Data



BRAND: Ébano 6  
WINERY: Ébano Viñedos y Bodegas  
VARIETY: 100% Tempranillo  
TYPE OF WINE: Red  
APPELLATION: Ribera del Duero  
DRINKING TEMPERATURE: 17-18°C

## Processing

The EBANO 6 tempranillo comes mainly from our trained on the wires vineyards. Selection table in the winery, destemming before entering stainless steel tanks. Daily pumping with airing out during maceration and alcoholic fermentation under a controlled temperature (24-25°C) for approximately 12-14 days. Malolactic fermentation in stainless steel. Ageing for 6 months in French oak barrels. Bottling. After this process, the wine is aged before its distribution.

