



ALONSO del YERRO

2003

TECHNICAL INFORMATION

VARIETY: 100% TEMPRANILLO (RED WINE)

LOCATION: RIBERA DEL DUERO (SPAIN)

ALCOHOLIC STRENGTH: 14.5°

OUTPUT: 24,000 STANDARD BOTTLES (75CL).

DATE OF SALE: APRIL 2005

More information: www.alonsodelyerro.es



The “Terroir”: The diversity of soils, all of them very chalky from the red clay typical of Ribera to the gravel sands, results in the complexity and style of the Alonso del Yerro.

Harvest: Grapes are from our own vineyard. We harvested at the end of October, after thoroughly tasting the grapes of each plot. Manual harvest in cases. Selections made on the vine and in the cellar.

Vinification: Between 23 and 25 days of maceration in stainless steel tanks of 100Hl. Extraction with over pumping and pigeage. 12 months maturing in French oak barrels.

Tasting notes: Deep red color with blue notes. Powerful nose with ripe black fruit, and varietal aromas due to the Tempranillo, spices and liquorice. Low levels of oak producing caramel, roasted and some undergrowth aromas. Tannin balance on the palate developing in barrels, with a great concentration and a very varietal liquorice aftertaste.

VINTAGE	PARKER:	PEÑIN:
2003:	92+	92
2004:	95	91
2005:	94	94
2006:	92+	92
2007:	90+	93
2008:	(90-93)	94
2009:	(92-95)	

