



PREVIUS

DE NEPTIS

Autor

Variety: 100% Tinto Fino (Tempranillo) grapes.

Alcohol: 14,5 %vol.

Fermentation: 28° C, with cool soaking before fermentation during 4 days.

Malolactic fermentation: 30 days in new French oak barrels.

Ageing: 9 months in French oak barrels and rest in bottle.

Server: 60.8 -64.4 ° F. Decanting is recommended.

Food Match: Mediterranean cuisine, cured cheeses and red meats.

Philosophy

Author wine made with a selection of the best vines of our vineyards of Bocos in the Finca "El Carrascalejo" located on alluvial soils of sand and clay. Malolactic fermentation takes place in fine-grained French oak barrels and medium roasted and subsequently aged for 9 months until bottling.

PREVIUS is a complex wine, full of nuances reflecting the terroir on the right bank of the Douro River as it passes through Bocos.

Tasting notes:

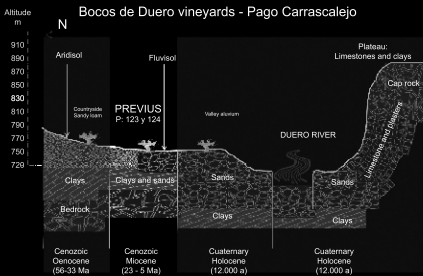
Garanza carmine colour with purple trim in thin layer.

Intense nose, with abundant notes of berries, where blueberries, currants and blackberries well assembled with notes of toffee, sandalwood and nuts predominate, with subtle spicy nuances such as nutmeg and white pepper.

On the palate it is broad and fleshy, with elegant harmony of sweet tannins that make it a round and tasty wine.

Due to its careful traditional elaboration it is advisable to decant.r.

Bocos de Duero vineyards - Pago Carrascalejo



BODEGAS Y VIÑEDOS ARCO DE CURIEL

Calvario, s/n - 47316 Curiel de Duero

Valladolid (Spain)

Tl.: +34 983 880 481 - info@arcocuriel.com - www.tienda.arcocuriel.com

RI
BE
RA
DUERO