



Alma
de Briego
12



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Origin:

Selected vineyards from different plots in the Peñafiel and Curiel valleys, at an altitude of 750 metres above sea level, planted on sandy soils with siliceous stones; and from Fompedraza, at 910 metres above sea level, on limestone-rich soils.

Varietal: Tempranillo.

Ageing: 12 months in French and American oak barrels.

Alcohol: 14,5% Vol.

Visual: Intense cherry-red colour, with ruby and garnet highlights at the rim. Glyceric in appearance, with good visual density.

Nose: Aromas of very ripe black and red fruit, accompanied by subtle notes of toasted hazelnut. Elegant liqueur-like nuances of maraschino emerge alongside dark chocolate, coffee and delicate baking spices such as cinnamon, star anise, vanilla and coconut.

Palate: Notable for its delicate, subtle and unhurried entry on the palate, gradually unfolding into a broad spectrum of flavours. A rounded, approachable and elegant wine, with notes of autumn fruits such as blackberry and wild strawberry, together with hints of liquorice and chocolate. Freshness and balance define the overall profile, supported by still-vibrant tannins that provide structure and length.