

1076 Ribera del Duero Tinto

Milsetentayseis

Spain - Castilla y Leon - Ribera del Duero

1076 is the elevation in meters, the highest vineyards in the D.O. The wine is produced from a recently restored vineyard where ancestral vines over 100 years old grow harmoniously together with new, indigenous plantings in varied soils comprised of red clay, sand and mineral deposits of quartz, mica, and feldspar.

Coming from a unique landscape, extreme altitude and mineral-rich soil, 1076 Tinto is a bold wine with a distinct character designed to evolve over time. Its freshness and intensely fruity expression are representative of a modern style, in search of elegance, smoothness and balance. Very deep cherry color with complex and expressive aromas of spice, minerals and black fruits. It is full-bodied, long and has great length.

Specifications	
Appellation	Ribera del Duero
Wine Type	Red
Varietals	95% Tempranillo and 5% other native varieties
Age of Vines	100+
Agricultural Practices	Sustainable
Soil type	Red clay and white limestone
Vinification	Goblet head pruned, hand harvested and twice sorted, primary fermentation in an assortment of Concrete, Oak and Stainless, Malo in French Foudre, racked then 18 months in new fine French Oak. Then the wine is aged for 12 months in bottle to reach its maximum potential.
Production	1,250 (9-liter cases)
Pairings	Spit-Fire Roasted Suckling Pig



Codes, Weights and Measures

UPC	8 43702 06811 6
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 08 43702 06811 7
Case Weight	20
Cases/Pallet	55
Layers/Pallet	11
SRP	\$ 78.99 USD 750mL Bottle