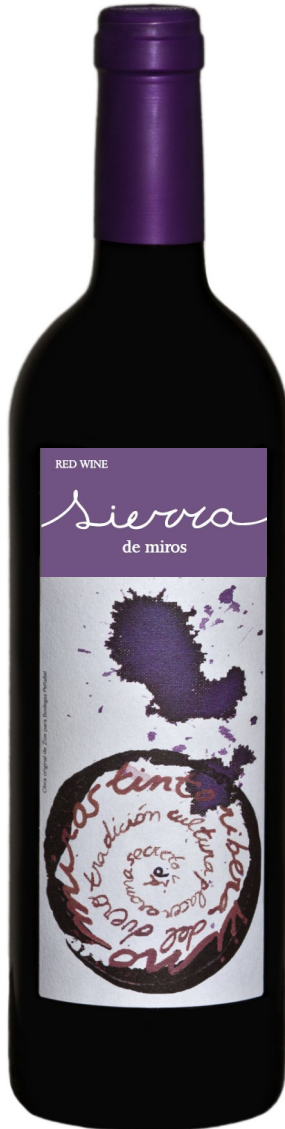




Bodegas Peñafiel



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SIERRA RED WINE OAK 2011

D. O: RIBERA DEL DUERO, Spain.

GRAPE VARIETIES: 85% Tinta Fina (Tempranillo), 10% Merlot and 5% Cabernet Sauvignon.

HARVEST: Performed mechanically and at night, in the first week of October 2011.

PRODUCTION: Upon receipt of the grapes and maceration of about 6 hours, we get the bleeding to run juice, which we used for the production of this wine.

FERMENTATION: In truncated cone-shaped vats made out of stainless steel at a controlled temperature of around 24° C to maintain the aromatic potential of grapes.

MACERATIONS: For 14 days.

VINTAGE: 24–28 weeks in french oak barrels.

CLARIFICATION AND STABILIZATION: Clarified with protein type clarifiers. The wine has not been subjected to tartaric stabilization.

BOTTLED: After several months in storage to favor development in large volume, the wine is bottled in December 2012.

ALCOHOL: 14%.

CORK: Synthetic.

LABEL: Original painting by Eva Zoé for Bodegas Peñafiel.

TASTING NOTES: Wine of bright red, upper middle layer, with violet hues and bright purple.

Complex and intense nose, in which the notes of berries, along with herbal nuances provided by the cabernet, are in perfect harmony with the notes provided by French oak barrels, nice roasted, toffee and some coffee notes.

The entry on the palate is powerful giving sense of volume while roundness. Tannin contributed by the barrel is appreciated and in the bottle will taming, round and with a high persistence.

SERVICE TEMPERATURE: 14–16° C