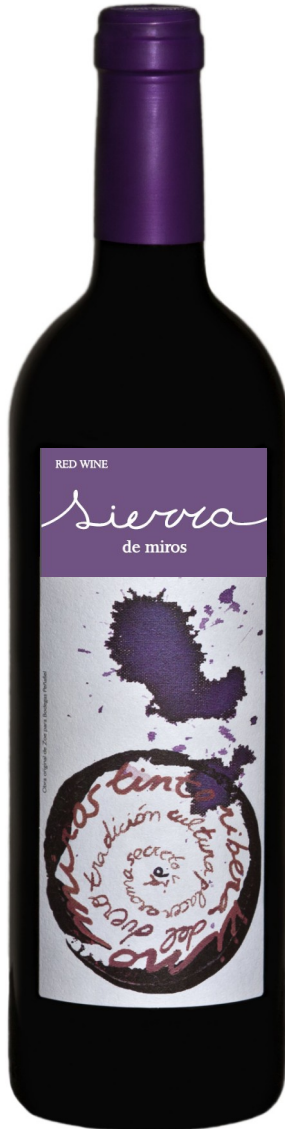




Bodegas Peñafiel



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SIERRA RED WINE OAK 2009

D.O.: RIBERA DEL DUERO – Spain

Grape varieties: 82% Tinta Fina (Tempranillo), 12% Merlot and 6% Cabernet Sauvignon.

Harvest: Performed mechanically and at night, in the second week of October 2009.

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 25° C.

Macerations: For 17 days.

Vintage: 40 weeks in french oak barrels.

Clarification and Stabilization: Clarified with protein type clari-fiers. The wine has not been subjected to tartaric stabilization. **Bottled::** After spending several months in storage, to foster development in large volume, the wine is bottled in June 2011.

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. Complex and intense nose, which dominate the forest fruit notes, some light herbal nuances provided by the cabernet, which accompany the finishing touches coming from the barrels, and some light roasted coffee note. The entry on the palate is fresh, you can see the tannin contributed by the barrel and to be taming the bottle, round and with a high persistence.

Service Temperature: 14–16° C