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4D RED WINE FERMENTED IN BARREL

Tempranillo variety from San Gines land, placed around 700 meter altitude. Certainly you already knows this is the maximum altitude that this plant can grow.

Fermented in french oak new barrel. The grapes are crumbled by hand every day of the alcoholic fermentation. After press it goes to other similar new barrel for do the malolactic fermentation, there stay for other 6 months, make the wine softer and softer, increasing the tasting-volume in order to get a better taste and sensation in mouth.

Do you remind, sure, the color of the warm red plum skin, with a blue verge.

Delicious smell of red fruits, cranberries, raspberry and morellos, mix up with mineral smell of slate and pebbles, wrapped in cacao and toasts.

This is a smooth and velvety taste, with the optimum Sour and soft tannin flavor. The after taste will develop in to the wild forest fruit marmelade.

Suitable for immediate consumption or ages perfectly, because the elaboration of this wine allows you to have a perfect aging in the bottle.

