



BODEGAS
TERMINUS

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IMAGINA!

Tempranillo variety, it comes from San Gines land, vinyard with high altitude, that is protected by the mountain range of Sierra Cantabria.

Macerated and fermented in a tank, the manolactic fermentation is in a new french barrel.

The wine is kept in barrels for one year. They are tipped once a week , batonage, with this the wine we get a lot more volume in mouth.

Garnet blue colour with velvety shine.

This wine has a fresh smell with the presence of flowers, fruits and the woods. Imagine how the smells remind you of a relaxing walk in the forest. Firstly, we find rosemary flowers, followed by wild violets linking with soft and elegant wood, an a little bit of resin and bee wax.

After the flowers we feel the fruits, mainly blackberrys and currants. After airated and at the perfect temperature this will show chocolat and toffee smells, wrapped by subtle presence of minerals like slate and graffito .

On the pallet of the mouth this is fresh and with volume. Strong tannin with warm and persistent end.

We recommended decant for airation and for prevention of sediment.

In the cellar of Bodegas Terminus we don't find the red wines clarified and the filter is very gentle. We try to save maximum colours, smells and flavours, even if this can create slight sediment.

