



**Alexander vs The Ham Factory** | Vintage 2012 | D.O.P. Ribera del Duero

**Type of wine:** Red wine **Variety:** 100% Tinto Fino **Alcoholic grade:** 14% Vol.

### **Tasting Notes:**

*Tasting Notes: Live red almost carmine color, intense violet and Rubi hints. High intensity on the nose balanced with notes of toasted wood and tobacco, licorice and high roasts. The wine opens up and recovers the original ripe fruit. In the mouth it is powerful and round. It is long and it has a back taste marked by the wood that balances well with the notes of fresh fruit.*

**Vineyards** | Vines of 25 years old. 900m altitude.

**Harvest** | Third week of October 2012, by machine, during the night.

**Aging in Barrel** | 18 months in American and French oak barrels.

**Aging in Bottle** | Minimum 6 months.

### **Analysis:**

Alcoholic grade | 14%

Total acidity | 5,1 g/L

pH | 3,6

Residual Sugar | 1,5 g/L

Free SO<sub>2</sub> | 32 mg/L

Total SO<sub>2</sub> | 80 mg/L

Sorbic acid | None

### **International awards:**

- Gold Medal in CWSA Besta Value 2015
- 93 points Gilbert & Gaillard 2015
- Diamond "Premios Mujer y Vino 2015"

