

Tomas Postigo

3 Ano



Tinto Fino,
Cabernet
Sauvignon,
Merlot y Malbec



RIBERA DEL
DUERO



15% ABV



GENERAL INFORMATION

This wine is crafted from selected vineyards situated at an altitude of 750–1,010 metres above sea level. The vintage was characterized by low rainfall and high temperatures, which, despite the challenging conditions, allowed for exceptionally healthy grapes.

The harvest is carried out manually in small crates, followed by careful selection on a sorting table. In the winery, grapes are handled gently using gravity, without pumps, preserving their integrity. After destemming, the grapes are fermented and aged for 12 months in 225 L French oak barrels sourced from various forests. Once ageing is complete, 56 individual lots—each reflecting its vineyard and barrel origin—are blended to create the final wine.

Available in 75cl and 1.5L Magnum formats.

TASTING NOTES

The wine displays a garnet-red color with purple reflections and a dense, high-layered appearance. On the nose, it is fruity and perfumed, with ripe plum and cherry aromas complemented by subtle hints of aromatic herbs and complex, elegant oak spices. The palate is marked by sweet, fleshy tannins, a rich fruity intensity, and notable power and structure, culminating in a long, persistent finish. Recommended serving temperature: 16–18°C.