



TECHNICAL SHEET

La Hormiga

It is described as classic, voluptuous and with tactile sensory perceptions, but with the features of the ungrafted hundred-year-old vines in Soria, at almost 1000 metres above sea level. This wine is made with tinto fino and maceration lasts around 30 days. It is aged in French oak barrels (Bordeaux's barriques). It is an elegant, expressive and tasty wine, which reflects the climate of Soria.

TYPE	Red
GRAPES	Tinto Fino
VINEYARD	Ungrafted hundred-year-old vines at almost 1,000 m above sea level
WINEMAKING	Maceration of around 30 days
FERMENTATION & AGEING	French oak Bordeaux barrels
DESIGNATION OF ORIGIN	Ribera del Duero