

TECHNICAL SHEET		 ZIFAR	
CABALLERO ZIFAR			
TEMPRANILLO			
TECHNICAL DATA			
 TEMPRANILLO	RED WINE		
 14,5 % Vol.	HARVEST PERIOD: Late September.		
 18 months FRENCH OAK BARRELS	HARVEST: Hand-picked.		
 D.O. Ribera del Duero	VINIFICATION & AGEING: Aged 18 months in extra fine-grain oak barrels.		
TASTING NOTES			
Deep purple hues with cherry notes. Aromas of blackberry, liquorice, violet, willow, sweet spices, pepper and toffee. Approachable tannins with remarkable volume and a full, generous mid-palate. Extraordinary complexity.			
VINEYARD		BOTTLE FORMATS	
A selection of plots chosen for their soils and microclimate. The ultimate expression of the vintage and Tinto Fino in the D.O. Old bush vines with deep, ancient roots.		Case of 6: 75 cl bottle Wooden case: Magnum 1.5 L	
		Numbered bottles. Fewer than 3,500 per year.	
RECOGNITIONS	93 puntos Tim Atkin		
	97 puntos Vinos Gourmet		
	ORO Mundus Vini		
	93 puntos Vivir el vino		
	93 puntos Guía Peñín		