



SER PRIMERO

**2017 '27, Tempranillo
Ribera del Duero**

The fruit is sourced from 50yr old vines, fermented only with native yeasts and aged for 16 months in French oak barriques.

The wine has great depth and structure with well integrated fruit, oak, tannin and acid.

Pair with triple cream cheeses, lamb, dry aged beef and BBQ.



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