BODEGA 3ASES

COMMITED TO QUALITY

3 Ases

RIBERA DEL DUERO

WWW.3ASESVINO.COM

3Ases is a winery in the heart of the Ribera de Duero region that's committed to quality, hard work and passion.

Our limited production means that all processes are controlled down to the very last detail from the vineyard to the bottle, harvesting the grapes by hand which are transported in boxes and then fermented under controlled conditions using only local yeasts, ensuring the wines are truly expressive of their region.

This is the project of César Arranz, Ángel Rodríguez and Rubén San Miguel: 3friends, 3partners and 3Ases who, since 2007, have been dedicated to this enterprise: "a small but great company" in one of Spain's most famous wine-producing regions.

2015

VARIETY: 100% Tempranillo, selected from 27 hectares of our own vines, harvested by hand.

VINTAGE: 2015

GEOGRAPHIC LOCATION: D.O RIBERA DEL DUERO.

FERMENTATION: Using local natural yeasts.

SOIL'S TYPE: Limes

AGEING: 6 months in used French oak barrels.

PRESENTATION: Bordeaux bottle 75 cl.

3 ASES 6 MONTHS
AGED IN THE BARREL

APPEARANCE

Clean and brilliant, with particularly vivid violets and purples as well as bluish tints at the rim indicating its youth and structure.

AROMA

Very intense initial impression of fresh grape (blackberry), dark fruit, then smooth smoky, torrefacto and cocoa aromas gradually emerge, as well as hints of black liquorice, but without saturating the nose or obliterating the fruit.

TASTING

The palate confirms the initial impression on the nose with a lot of fruit, which is then subtly accompanied by perfectly integrated French oak and medium tannins, rounding out the wine and giving it an unctuous feel with a pleasant flavour of fruit and wood and a hint of toast while utterly respecting the essence of the wine, which is and must always be the grape.

SERVING ADVICE: ***Preferably open 20 minutes before serving.***
Serving temperature: 15°C

2013

VARIETY: 100% TTempranillo, selected from 27 hectares of our own vines in the “La Calera” estate, harvested by hand.

VINTAGE: 2013

GEOGRAPHIC LOCATION: D.O RIBERA DEL DUERO.

FERMENTATION: Using local natural yeasts.

SOIL’S TYPE: Limes.

AGEING: 6 months in French oak barrels.

PRESENTATION: Bordeaux bottle 75 cl.

3 ASES 14 MONTHS AGED IN THE BARREL

APPEARANCE

Intensely coloured, bright and clean with strong violet and purple hues.

AROMA

Initially fruity (fruits of the forest) but then notes emerge from the wine’s ageing in French oak, as well as spices, leather, torrefacto, cocoa and black liquorice, creating a very pleasant nose.

TASTE

Dark fruit accompanied by wood, very well integrated and structured without any sharp edges, producing a very well-rounded wine with a good body, powerful and lingering in the mouth with a pleasant finish.

SERVING ADVICE: ***Preferably open 20 minutes before serving. Serving temperature: 16°C.***

1

2

3

4

5

CHOOSE YOUR 3ASES FORMAT:

1. PACK OF TWO BOTTLES.

2. CASE OF 6 BOTTLES.

3. CASE OF 12 BOTTLES.

only for 3Ases young wines, not aged.

4. WOODEN BOX:

- 3 BOTTLES
- 6 BOTTLES

5. WOODEN BOX MAGNUM FORMAT.

3ASES

COMMITED TO QUALITY

WWW.3ASESVINO.COM

3 Ases

BODEGA BASES

APOSTAMOS POR LA CALIDAD

ROBLE Presentación en caja de 12 botellas	**1-9 CAJAS**	**10-59 CAJAS**	**1 PALET (60 CAJAS)**
	3,75€+ IVA	3,5€+ IVA	3,25€+ IVA
			2 PALET 3,15€ + IVA
CRIANZA Presentación en caja de 6 botellas			**1 PALET (120 CAJAS)**
	6,75€+ IVA	6,5€+ IVA	6€+ IVA
			2 PALETS 5,90€+IVA

Todos los precios corresponden a precio por botella

WWW.3ASESVINO.COM

RIBERA DEL DUERO

3 Ases

BODEGA BASES

QUALITY IS OUR BET

	1 Palet	2 or more palets
ROBLE		
Presentation in 12 bottles box	3,25€	3,15€
CRIANZA		
Presentation in 6 bottles box	6€	5,90€

Price per bottle in Euros.

RIBERA DEL DUERO