





Appellation: D.O. RIBERADELDUERO

Grape variety: 100% Tempranillo

Vintage: 2018 ABV 14.5%

Tasting notes

Color: Bright, red cherry with violet glints.

Nose: Very high aromatic intensity, well assembled red berry fruits

with notes of barrel, cinnamon, coconut and vanilla.

Palate: Fresh, full and balanced. Long and pleasant finish.

Serving recommendations

Serve at 61°F

Food pairings: Charcuterie, cheese, fish stews, rice dishes and

pasta.

Vineyards

Surface: 62 acres

Location: Valbuena del Duero (Valladolid)

Soil type: Clay and limestone

Average age of vines: 25 - 35 years Average altitude: 2,500 feet elevation

Climate: Moderate to low rainfall. Dry summers and cold winters with

marked temperature variation within each season.

Density of plantation: 850 vines/acre

Yield: 1.3 to 2.2 tons/acre

Growing system: Double Cordon Royat and bush vines

Winemaking

Harvesting: By hand in 30 pound micro-bins

Harvesting dates: Last week of September to first weeks of October **Fermentation:** In tronconical temp-controlled stainless steel vats

Temperature of fermentation: 72-75°F **Duration of fermentation**: 12 -15 days

Aging time in barrel: 12 months Type of barrels: French oak Bottle resting: 12 months.

Awards

91 James Suckling