



Appellation: D.O. RIBERA DEL DUERO

Grape variety: 100% Tempranillo

Vintage: 2015

ABV 14%

Tasting notes

Color: A brilliant, deep, black cherry hue with garnet tones.

Nose: Hints of toast with mineral, creamy notes and soft, ripe fruit aromas coming through.

Palate: Flavoursome, fine, round and lingering.

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: 80 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: First week 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: 18 months

Type of barrels: French oak

Bottle resting: 24 months.

Awards

92 Tim Atkin

