





Appellation: DO Ribera del Duero Grape variety: 100%Tempranillo

Vintage: 2019 ABV 14.5%

Tasting notes

Color: Bright, red cherry with ruby notes and violet glints.

Nose: Intensely aromatic with black fruit well assembled with oak,

spices, clove, cedar and liquorice aromas.

Palate: Good volume, round, velvety, and well balanced. Long and

pleasant finish.

Serving recommendations

Serve at 61°F

Food pairings: roasts and meat dishes with sauces, charcuterie and casseroles.

Vineyards

Surface: 74 acres

Location: Valbuena del Duero (Valladolid)

Soil type: Clay and limestone **Average age of vines:** 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: 15 months.

Awards

Gold - Concours Mondial de Bruxelles 2023

Gold - Mundus Vini 2023

Gold - Challenge International du Vin 2023

Silver - Decanter 2023.