

Tim Atkin
93
 Puntos



DENOMINATION OF ORIGIN:	Ribera del Duero
VINEYARD AREA:	Vineyards located in various geodesic points of the Ribera del Duero Burgalesa.
VINE AGE:	25 to 60 years.
SOILS:	Vineyards located in various geodesic points of the Ribera del Duero (La Aguilera, Baños de Valdearados, Peñaranda, Moradillo de Roa).
VARIETIES:	100% Tempranillo.
ELABORATION:	Harvested by hand in boxes and subsequent selection table. Made with Tempranillo from vineyards located in the highest altitude areas of each area. From 880 to 950 meters. Alcoholic fermentation with a single daily manual bazuqueo. Fermentation temperature between 24 and 26 °C. malolactic fermentation in barrels of 500 liters and concrete tanks. Aging in 225, 500 liter barrels and refining in a concrete tank. Natural stabilization before bottling without aggressive filtration.
AGEING:	12 months in 225-liter and 500-liter American & French oak barrels.
ALCOHOL:	14,5%

TASTING

First, the terroir



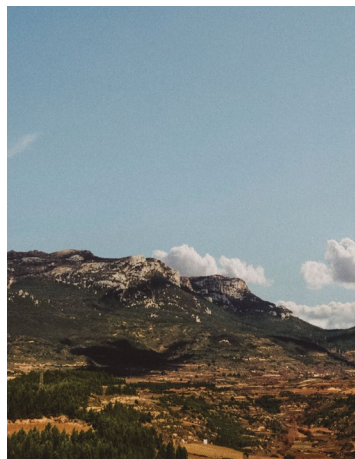
Vintense cherry color, medium-high layer and very vivid color.



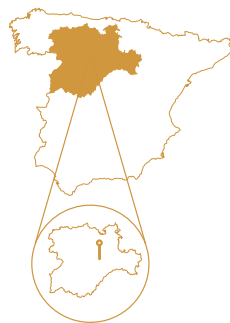
On the nose it is complex, fine and elegant. It reflects the aromatic potential of the vineyards located at high altitude in the Ribera del Duero. Red fruit predominates with very delicate spicy tones typical of its aging.



In the mouth it is very tasty, expressive and fresh. It stands out for its great balance. It is powerful and delicate at the same time thanks to the freshness and slow maturation of the grapes in these high-altitude vineyards. Final with the memory of its very pleasant and persistent silky tannin.



FINCAS:



Vineyards located in various geodesic points of the Ribera del Duero Burgalesa.

- 1.-La Aguilera, in the area of the geodesic point of Valdevicente at 875 meters of altitude with a sandy soil that gives us finesse and freshness.
- 2.-Baños de Valdearados, in the geodesic point of Gallucazo at 920 meters, in a more clayey but very fresh soil that gives us a finer but persistent tannin and also with great freshness
- 3.- Peñaranda in the geodesic point

- of the Casqueras at 940 meters, on a chalky sandy soil with the presence of stones that gives the wine muscle and silkiness, as well as a lot of black and red fruit
- 4.-Moradillo in the geodesic point of Campejon at 950 meters of altitude and in a clay soil that gives us very fine and noble tannin