

VINOS D FINCA
TRUS



TRUS Crianza 2019 "Harmony"

VINEYARD ZONE:

Selection of vineyards in the area of Piñel de Abajo, Pesquera de Duero, Nava de roa, Baños de Valdearados and Moradillo de Roa, rounded off with some other vineyards in the Ribera del Duero Burgalesa area.

VINEYARD ALTITUDE:

From 800 to 950 metres above sea level, ranging from 20 to 40 years of age.

SOILS:

Mixture of calcareous clayey soils and sandy clay loam.

VINTAGE CHARACTERISTICS:

The 2019 harvest was performed with absolute normality, on the usual dates, with no incidents to report during the entire cycle. An intense and deep vintage, of good oenological quality. 2019 grape conditions and health were exceptional throughout the entire cycle, with an unusually high concentration in product quality, which ultimately results in highly concentrated wines.

Temperatures during the viticultural year were considered normal according to historical data, accompanied by low annual rainfall (300 litres approx.), but with water reserves generated from the previous year. The vegetative cycle was a week later than average, but in good health.

During the ripening process, we had a favourable climate with contrasting day-night temperatures which produced optimal ripeness, resulting in wines with a high aromatic content and ageing potential. This gives us a sensation of balance and freshness, as well as fruity sensations; always with a long-lasting finish on tasting.

WINE CHARACTERISTICS:

This wine is defined as Armonía (Harmony) because it is the balance of proportions between the different parts of a whole, and its result always embodies beauty.

Selection of vineyards with different soil characteristics, with a traditional process of alcoholic fermentation with gentle pumping over and temperature control, followed by malolactic fermentation before ageing in barrels for 12 months in different barrels. Natural stabilisation before bottling without aggressive filtering. Bottled 18 months after harvesting. The result is a fine, full-bodied wine which retains all the varietal qualities of the Tinta Fina grape.

In tasting, it is clear and bright to the eye, with a cherry red colour and garnet tones in the rim. Medium-high depth. Intense and complex on the nose. Reminiscences of ripe black fruit and liquorice appear, together with notes of its ageing in the barrel, spices and balsamic.

On the palate it is tasty, unctuous. Perfect harmony between acidity and alcohol. Round and amiable on the palate, with great volume, courtesy of its ripe, soft tannins which are pleasing and provide a structure that gives it length and life for current consumption and for the next 3-4 years. Very long finish, a ripe fruit aftertaste with a smoky, spicy retronasal.

Denomination of origin:
DO Ribera del Duero

VARIETIES:

100% Tempranillo.

AGEING:

Twelve months in 225-litre French and American oak barrels.

ANALYTICS:

ALCOHOL: 14,5 % VOL.

TOTAL ACIDITY: 4,9g/l in tartaric acidity.

pH 3,6.

Tim Atkin™

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2019
92 points

Peñín

2019
93 points

Decanter

WINEENTHUSIAST