

VINOS D FINCA
TRUS



TRUS Reserva 2017 "Purity"

VINEYARD AREA:

Vineyards located in Moradillo de Roa.

VINEYARD ALTITUDE & AGE:

20 to 60 years-old vineyards, located at 800 to 950 meters over the sea level.

SOILS:

Extremely limestone with a slight slope. Very poor in its fertile horizons and with a very fragile texture in depth to favour root penetration.

VINTAGE CHARACTERISTICS:

The 2017 vintage was rated "Very Good". It was a very hot and dry year. In the sprouting, the water reserves began low and the months of July and August became more acute, months that were extremely dry.

However, what marked the vintage was the frost of April 28th, which devastated much of the Ribera del Duero and even other wine-growing areas not only in Spain but also in France and Italy.

This frost (-6° below zero temperatures) took place just after bud break and with a weak plant mass, which greatly reduced the production and concentrated everything in the few clusters that remained. Wines with more volume and medium acidity were the result. Perfect for drinking them when they are young but with a good aging capacity due to a present but friendly tannin that will confer longevity and good aging to the wines.

WINE CHARACTERISTICS:

Manual harvesting in boxes. Gentle destemming and crushing. Intense maceration, reaching 30 degrees, over the last days of fermentation. Daily pumping over and two délestages at the end of alcoholic fermentation. Malolactic fermentation in stainless steel tanks. Bottled after a brief filtration to avoid altering the wine's organoleptic characteristics. Long repose in the bottle before release onto the market.

Very deep cherry red in colour. Clean, bright and dense. The nose is very complex and of great intensity. It shows notes of red fruit, ripe black fruit, balsamic and a distinct mineral character. After refinement in the bottle, typical tertiaries of classic Ribera del Duero reservas begin to appear. The palate is ample and fleshy, with ripe, marked tannins, typical of soils with a high limestone content. Very balanced, with a long aftertaste and a long life ahead. Decanting is recommended before consumption.

Denomination of origin:
DO Ribera del Duero

VARIETIES:

Tinta Fina del País.

AGEING:

Twelve months in French and American oak with subsequent refinement in the bottle for 24 months.

ANALYTICS:

ALCOHOL: 14,5 % VOL.

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

VOLATILE ACIDITY: 0,6g/l

pH 3,6.

Tim Atkin™

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2017
93 points

Peñín

2017
94 points

Decanter

WINEENTHUSIAST