



VINOS DE FINCA

TRUS



Trus Albillo Mayor Reserva 2020

VINEYARD ZONE:

Goblet-trained vineyards in Peñaranda de Duero. Dry-farmed, without irrigation. Different orientations and altitudes.

VINEYARD ALTITUDE & AGE:

Over 50 years-old vineyards, located at 900 to 940 meters over the sea level.

SOILS:

Great variability. Predominantly very poor soils of gravel and sand with limestone at depth.

VINTAGE CHARACTERISTICS:

A long-cycle vintage, with a higher-than-average rainfall. This made it vitally important to manage vine vigour accordingly. The berries were larger than those of 2019 but reached a magnificent ripeness during the month of September, owing to the work carried out in the field to control the load on each vine in order to achieve ideal ripeness at each of the vineyards.

WINE CHARACTERISTICS:

Harvested by hand in 15 kg boxes and 300 kg crates. Destemmed and crushed for a brief cold maceration. Subsequent bleeding, brief pressing and light racking prior to alcoholic fermentation at a controlled temperature of 14 to 18°C for about 20 days. Subsequent ageing in used barrels for 6 months without battonage. Bottled in August 2021.

TASTING NOTES:

Light straw yellow colour despite its age. Aromas of white flowers and grapefruit typical of the variety, along with some very light notes of toasted wood and of long bottle ageing. Very well-balanced on the palate, with the characteristic fullness of the variety and a very refreshing natural acidity which bodes well for the wine's ageing. A wine for ageing which already displays all its complexity and elegance. We recommend consumption at a temperature of between 8 and 12°C.

Denomination of origin:
DO Ribera del Duero

VARIETIES:

100% Albillo Mayor.

AGEING:

Six months in used 225-litre barrels and from selected cooperages which, due to their low toast content, will give us a minimum contribution to the wine and, consequently, a greater prominence to the variety and its evolution over the long period of bottle ageing.

ANALYTICS:

ALCOHOL: 13% VOL.

TOTAL ACIDITY: 6 g/l in tartaric acidity.

VOLATILE ACIDITY: 0,4g/l.

pH 3,3.

Tim Atkin™ 2020
93 points

New wine.
Scores still
pending.