

Selección Familia 2018



Harvest: 2018
Zone: D.O Ribera del Duero
Varieties: 100% Tempranillo
Vineyard: 40 old
Soil: clay and calcareous limestone
Alcoholic strenght: 14,5% Vol.
Ageing: 6 months in French oak barrels
Bottling date: November 2019
Production: 15.000 bottles

Harvest 2018

The winter was cold and challenging, reaching temperatures down to -12°C, the low temperatures continued during the beginning of spring with some rather cold February and March. The rain made its appearance at the end of the winter and during the spring. Warmer temperatures were recorded at the end of June. During the maturation process, with very warm temperatures in September and higher than usual temperatures in October, there was a rapid evolution in the case of older vineyards.

Elaboración

The grapes are harvested by hand, and arrive at the winery in 12 kg boxes. Once in the winery, grapes are selected before being destemmed in order to get rid of the bunches that may contain unripe fruits, fungal contamination or leaves. The destemmed grapes are placed in the tanks by transfer by gravity, which allows us to make wine without using pumps. The entire process is carried out by gravity, thus avoiding lacerations in the seed and the skin that may cause unpleasant herbaceous aromas. The fermentation is carried out at a controlled temperature not exceeding 28°C and with a controlled supply of oxygen (micro-oxygenation). Aged in fine-grained and medium-toasted French oak barrels for 6 months.

Tasting notes

Intense cherry red color, with purple highlights, with dense and colored tear. In the nose, aromas of red fruits and strawberries with slight notes of roasting. In the mouth, it is fruity, fresh, with balanced acidity and soft tannins and a long, lingering finish.