

Parcel VALDEMIGUEL

2016

Tempranillo old vines

Limited production of 3.219 bottles

VALDEMIGUEL bears the name of the term where is located the majuelo with which this wine is made. It is the plot with more depth of the winery, so we get a compact, long and complex wine.

TERROIR

soil

This plot has the deepest soil with the highest clay content in the winery and is located at an altitude of 860 meters above sea level.

vineyard

It comes from a VALDEMIGUEL grape variety. The vineyard was planted in the traditional way, the date of planting is 1960 (56 years old) and the yield obtained is 3.400 Kg/Ha.

harvest 2016

Spring was characterized by abundant rainfall and low temperatures that delayed budbreak. The summer was characterized by high temperatures during most of July, August and September, which allowed for proper ripening. Productive year, with a good balance between pulp and skin.

WINE MAKING

viticulture

The care of the vineyard is organic in the process of certification. The harvest is carried out in 15 kg boxes manually. Double selection in the vineyard and on the sorting table. Harvest date: September 19.

winery process

Gravity winemaking. Destemming without crushing in order to maintain the integrity of the berries. Fermentation is carried out in stainless steel tanks of small volume. Native yeasts are used. FML in French oak barrels. Aged for more than 18 months in new and used French oak barrels and 225 l. 75cl and Magnum bottles.

14,50%

alcohol content

8 mg/l

free sulphurous

3,66/5,40

ph

1,30 g/l

residual sugar

TASTING NOTES

sight

Dark ruby, clear and bright with a high layer.

scent

Intense and complex nose: aromas of tobacco leaf, menthol and cedar.

taste

Ample, voluminous, silky tannins, aromas of ripe black fruit and elegant wood. Fresh, powerful, elegant and very long-lasting wine.

