

VEGA RIAZA

Tinto Crianza

D.O. RIBERA DEL DUERO

Vines

Vega Rianza Crianza is produced with the Tempranillo variety coming from vines more than 40 years old. The vines which deliver Vega Rianza Crianza are found in several areas of Ribera del Duero, with Roa, Pardilla and Milagros being the principal ones.

The work carried out in the vineyard is aimed at obtaining grapes in a perfect sanitary state and a control of yields that guarantees a highly concentrated fruit. To do this, bunch thinning is carried out, leaving an average production of 7-8 bunches/vine, yielding less than 4,500 kg/ha. The quality of the grape is perfected with green pruning, guaranteeing the grapes' ideal aeration and sun exposure during the entire ripening process.

Harvest

A monitoring of ripeness is performed for all the plots that supply grapes for Vega Rianza, establishing the optimum harvest date for each vineyard. The evolution of Baumé, acidity, tannin and colour is carefully monitored. Based on the results obtained, those vines that stand out for yielding grapes with a high fruit concentration and high levels of phenolics (ensuring good ageing potential) are chosen for Vega Rianza Crianza.

The harvested grapes are then transferred to the winery as soon as possible, and are crushed within 10 hours of picking.



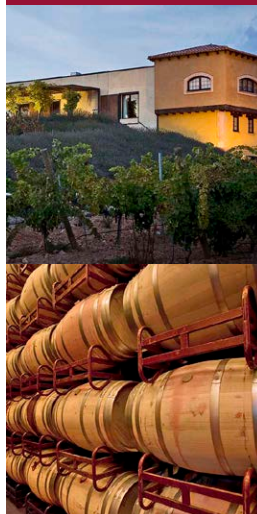
Analysis

100% Tinta del País (Tempranillo)

Ageing: 12 months in 225 litre barrels of French (33%) and American (67%) oak.

Alcohol: 14% Vol.
Total acidity: 3,1 g/l
pH: 3.82

Bottling date:
October 2017



Fermentation

After destemming and crushing, the grapes to be used in Crianza production are taken to predetermined vats. The production of the future crianzas is designed so as to favour the extraction of colour and tannin while maintaining the fruit in the aroma. All tanks are equipped with temperature control, with fermentation being carried out at 28°C. The maceration process lasts for 15-21 days. The maceration time is decided on the basis of analytical monitoring and daily tasting, paying special attention to the evolution of the tannic and polyphenolic concentration in general. The date of devatting is decided after the wine is considered to have enough body to guarantee a good evolution in the barrel, and before perceiving green notes that would diminish the quality of the product.

Once devatted, malolactic fermentation is carried out, monitoring its analytical evolution on a daily basis. Once completed, it is racked until clean and ready for the barrel.

Ageing

Vega Rianza Crianza was aged in barrel for 12 months in American (67%) and French (33%) oak barrels. All barrels used are under 36 months old.

Periodic tasting determines the duration of the ageing process. Its time in wood is considered finished when the wine has a sufficient roundness in the mouth and a sufficient level of aromatics to complements the initial fruit, giving it complexity on the nose.

Racking is carried out every four months to ensure consistent ageing, taking special care to avoid excessive oxygenation of the wine that can occur during the process, might negatively affect the colour and aromas.

Tasting Note

In the glass it displays a good, young, intense colour that retains bluish touches indicative of a good ageing.

The nose is straightforward, bright and fruity, highlighting fresh red and black fruit mixed with notes of coconut, cocoa, spicy liquorice and thyme.

On the palate it is both powerful and velvety. The opening palate is bright and soft thanks to its good acidity balanced with the vintage's high alcohol content. In mid palate it delivers elegant ripe tannins. Finally, its acidity helps the finish, giving it a long aftertaste.

It is a wine ready to be enjoyed now, although its structure and acidity ensure it will age well.