

LLANOS DEL ALMENDRO | 2016

Pure and timeless finesse that wraps your senses in silk and pleasure

100% TINTO FINO

NOS DEL ALMENI

LLÂNOS DEL ALMENDRO RIBERA DEL DUERO

SINGLE VINEYARD EL ALMENDRO - VALLE DE ATAUTA - 1,39 HA BOT. N° 003 / 807

Technical data



D.O.: Ribera del Duero

Production: 1.701 botellas 0,75L

Alcohol: 15% vol.

Acidity: 4,62 G/l (tartaric acid)

Residual sugar: 1,6 g/l

pH: 3,63

Winemaking



Wine ageing: 5 months on lees in 600L used barrels

Proccess: Double selection (clusters and berries) at the point of entry to the winery. Vinification is carried out with indiginous yeast in open stainless steel vats with a capacity of 1000 l; delicate plunging was performed.

Malolactic fermentation is carried out in stainless steel

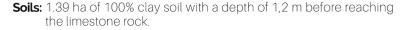
vats

Tasting notes



Bigarreau cherry color. Intense and incredibly complex wine. Mix of aromas and flavors of ripe red and black berries, combined with balsamic notes of black licorice and hints of bitter almonds. It is elegant and silky on the palate, developing a great and long persistent finish.

Vineyards





Alt. over sea level valley bottom at 965 m above sea level, oriented towards the north

Average age: Pre-phylloxeric vines more than 140 years old.

Climate: Extreme with continental climate Mediterranean characteristics, noted for its long and cold winters and short

and hot summers.



Ratings

Wine Advocate: 97 | Tim Atkin: 95 | James Suckling: 94 | Guía Gourmets: 97

