

# VALDEGATILES | 2016

The wine with most vigour and character out of all

#### 100% TINTO FINO

#### Technical data



D.O.: Ribera del Duero

Production: 1.515 bottles 0,75L

Alcohol: 15% vol.

**Acidity:** 4,7 G/l (tartaric acid) Residual sugar: 1,5 g/l

**pH**: 3,54

#### Winemaking



Wine ageing: 18 months 40% new and 60% semi-new French oak

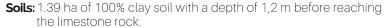
**Proccess:** Double selection (clusters and berries) at the entrance of the winery. Vinification is carried out with indigenous yeast in open stainless steel vats with a capacity of 1000L; delicate plunging was performed. Malolactic fermentation is carried out in stainless steel vats.

## **Tasting notes**



Deep cherry colour. Valdegatiles stands out for its great intensity of bright red fruit and a special balance of freshness and power, typical of vineyards with rich clay soils. In the mouth it is intense and powerful, with the red fruit always present followed by an astonishingly long and very mouth filling finish.

## Vineyards





Alt. over sea level: Valley bottom at 965 m above sea level, with north orientation

Average age: Pre-phylloxeric vines more than 120 years old.

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



### Ratings

Wine Advocate: 95 | Tim Atkin: 96 | James Suckling: 95 | Guía Gourmets: 98

