FAMILY WINERIES

FINCA VILLACRECES

2018

FINCA VILLACRECES - D.O. RIBERA DEL DUERO

GRAPE VARIETIES

86% Tempranillo, 10% Cabernet Sauvignon and 4% Merlot.

VINEYARD

It comes from a selection of low-yield plots of the estate Finca Villacreces. 64 has. planted around 1980. Trellis.

TASTING NOTES

Inky purple, it has an expressive bouquet of mocha/expresso, pain grille, graphite, wild blueberrys, and blackberry liqueur. This is followed by a full-bodied, fullflavored, plush wine with layers of spicy black fruits, is perceived its varieties complexity. Balanced, long after taste with smoky hints.

92+

THE WINE ADVOCATE. ROBERT PARKER.



YIELD

3.000 kg/ha.

VINE DENSITY

2.200 plants/ha.

Gravelly-sandy soil.

OROGRAPHY

Flat. NE-SO. 710 meters above sea level.

AVERAGE TEMPERATURE

Continental with atlantic influence, average temperature 11,50°C -12°C and solar exposure of 2.400 h/year.

RAINFALL

350-400 mm.

VITICULTURE

Integrated viticulture criteria. Organic. Traditional with vegetal ground cover.

HARVEST

Manual in 15 kg boxes. Doble selection in shorting table.

DESTEEMING, NO CRUSHING

ALCOHOLIC FERMENTATION

Stainless steel tanks with double pissage.

MALOLACTIC FERMENTATION

Stainless steel tanks with double pissage.

FILTRATION METHODS

ALCOHOL

14,5%.

TOTAL ACIDITY AND PH

5,90 g/l, 3,61.

PRODUCTION

58.080 bottles od 75 cl and 515 magnum.

AGING

14 months. 100% French (Darnajou and Taransaud) 50% new, 50% second year.





