

MALLEOLUS

2020

STORY

A historic wine with deep roots that represented a before and after for the winery. "Malleolus", meaning vineyard in Latin, the name given to the old vineyards in Pesquera de Duero, is an elegant wine, with great personality and a perfect balance between ripeness and freshness, characteristics given to it by the stony soils of the area.

CHARACTERISTICS OF THE HARVEST

The weather in 2020 was marked by a slight rise in the average temperature which, together with the abundant rainfall in spring, allowed the vines to develop well. The harvest was accompanied by rainfall that did not affect the quality of the grapes obtained, which will be used to make wines of high quality, aromatic expression and intensity.

WINEMAKING PROCESS

This wine is made completely from the Tinto Fino variety of grape. It has been macerated with its own skin for 18 days. Following malolactic fermentation in stainless-steel tanks, it is aged in French oak barrels until bottling.

TASTING NOTES

Deep picota cherry red colour, on the nose it is intense with ripe black fruits that gain intensity as the wine evolves in the glass. During the tasting we perceive a fruity base, nuances of Tempranillo aromas and spicy notes characteristic of the great vintages of this brand. On the palate it is voluminous, with ripe, silky tannins. The aftertaste is long and very persistent.



DATA SHEET

DO: Ribera del Duero

Soil: Stony

Location: Pesquera de Duero

Orientation South-west

Malolactic F: 30 days in stainless-steel tanks

Variety: Tempranillo

Ageing: French oak barrels



AWARDS

	2010	2011	2013	2014	2015	2016	2017	2018	2019	2020
 Wine Advocate	92	93		93	91-92	93	93	93		
Wine Spectator		90			93	93		91		
WINEENTHUSIAST	94	94			91	92	93			
Wine & Spirits	91									
vinous		92			93	93	93			
 Guía Peñín	93				94	94		93	92	
 Guía Proensa	91	92				92	94			92
 vinos	94	92	93		93					
JAMES SUCKLING.COM					93					92
JEB DUNNUCK							94	93		
Decanter								93		



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