

Finca Villacreces
(D.O. Ribera del Duero)

Owner: Grupo Artevino
Manager: Lalo Antón
Winemaker: Lluís Laso.
Viticulture: Javier Vicente.
Year of establishment: 1994, bought in 2004.

Name of the wine: **Pruno**
Vintage: 2020
Vintage rating: Excelent
Launch date: December 2021

Grape varieties %: 90% Tempranillo y 10% Cabernet Sauvignon.

Vineyard: an average of 25 years
Vineyard surface: 154 Ha
Village: Quintanilla de Onésimo
Region: Castilla y León
Soils: Loamy-sandy soil
Orography: flat
Orientation: North-South
Altitude: 710 meters above sea level
Climate: Continental
Rainfall: 350-400 mm
Average Temperature: 11,5-12°
Solar exposure: 2.400 hours/year

Age of the vineyard: an average of 25 years
Vine density: 2.222 y 3.086 plants/Ha
Viticulture: Trellis
Pruning style: cordon royat
Soil cultivation techniques: land cover in ecological viticulture
Irrigation: Qualitative
Green harvest: Yes
Yield: 5.000 kilos/ha
Harvest: manual in 15 kg boxes
Harvest date: end of September

Desteeming and crushing: only desteeming
Alcoholic fermentation: Stainless Steel tanks with double passage
Malolactic fermentation: Stainless Steel tanks, oak tank and concrete vats en depósito
Aging: 12 months
Type of barrels: 100% French (Darnajou, Taransaud Dammy, Demptos and Berthomieu)
Age of barrels: second and third year
Clarification: yes
Cold stabilization: no
Filtration: with membrane before the bottling

Alcohol: 13,5
Total acidity: 5,8
PH: 3,66
Volatile acidity: 0,34

Production: 7.700 Magnum bottles

Storage temperature: 16°C

Tasting notes: Intense cherry red colour with a purplish rim. Intense aroma with complex and concentrated notes reminiscent of roasted cocoa and coffee caramel. Balsamic notes against a background of red fruit (cherries and blueberries) with an elegant mineral reminiscence. In the mouth it is fleshy, with excellent structure. A full-bodied wine with good volume on the palate, with perfectly integrated ripe tannins and a great amount of fruit and maturity. Excellent and complex persistence on the finish, marked by notes of dark chocolate and balsamic hints of black liquorice. A wine with an amusing and fresh memory that invites you to drink.

Estimated life. 10 years

Assessment of the 2020 Harvest at Finca Villacreces

A year of winter and a rainy spring. The cycle lasted 162 days, in line with the average of recent years. The rainfall for the cycle (November 2019 to September 2020) was 470 mm. This led to good berry size and overall good weight compared to the usual average. In terms of weather, there was no significant inclement weather in our area, which led to a normal cycle.

The harvest began on the 16th of September with Valdelascuevas at Finca Villacreces Pinos Claros, and in Finca Villacreces it began on the 18th of September with the Merlot de Pedregal. It finished on the 9th of October with the Cabernet de Pinos Claros with a total of 24 days of harvesting.

As for the harvest, more kilos were harvested than in 2019, with good balance and freshness. The quality has been very good, with good colour, structure and moderate alcohol content.