

## FINCA VILLACRECES 2017

### FINCA VILLACRECES D. O. RIBERA DEL DUERO

Winery: Finca Villacreces (D. O. Ribera del Duero).  
 Owner: Grupo Artevino.  
 Manager: Lalo Antón.  
 Winemakers: Lluís Laso.  
 Viticulture: Javier Vicente.  
 Year of establishment: 1994.

Vintage: **2017**

**Vineyard:** It comes from a selection of low-yield plots of the state Finca Villacreces.

**Year of plantation:** About 1980

**Yield:** 3.500 kg./ha.

**Extension:** 64 hectares.

Pruning: Trellis.

Vine density: 2.200 plants/Ha.

Region: D.O. Ribera del Duero-Valladolid.

Soil: Loamy-sandy soil with clayey area.

Orography: Flat.

Orientation: North-South.

Altitude: 710 meters above sea level.

Climate: Continental with Atlantic light influence.

Rainfall: 350-400 mm.

Average temperature: 11,50°C - 12°C.

Solar exposure: 2.400 hours/year.

Viticulture: Organic.

Soil cultivation techniques: Traditional with vegetal ground cover.

Irrigation: Qualitative.

Green harvest: No.

Harvest: Manual in 15 kg boxes. Doble selection in sorting table.

Harvest date: Second and third week in September.

Desteeming and crushing: Desteeming and not crushing.

Alcoholic fermentation: Stainless steel tanks with double passage.

Malolactic fermentation: Oak fermentation vat and French oak barrels.

Aging: 14 months.

Type of barrels: 100% French (Darnajou and Taransaud)

Age of barrels: 50% new, 50% second year.

Clarification: Yes.

Cold stabilization: No.

Filtration: Yes.

**Grape varieties:** 86% Tempranillo, 10% Cabernet Sauvignon and 4%Merlot.

**Alcohol:** 14,5%

**Total acidity:** 5,90 g/l.

**PH:** 3,66

Production: 61.636 bottles of 75 cl. and 515 bottles of 1,5 l.

Storage temperature: 16°C.

**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, full-flavored, plush wine with layers of spicy black fruits, is perceived its varieties complexity. Balanced, long after taste with smoky hints.

