

MILSETENTAYSEIS

TINTO

2018 VINTAGE



A TRIBUTE TO FUENTENE BRO

Milsetentayseis is Fuentenebro: a product of its unique landscape characterized by extreme altitude and distinct soil. It is a bold wine with defined character that is designed to evolve over time. Its freshness and intense mouthfeel are representative of a modern style, moving away from excess, in search of the elegance, smoothness and balance found in the great wines of the world.

THE BALANCE OF 2018

Climatologically, the vintage began with snowfall and abundant rain throughout winter lasting until the late spring. As a result, water reserves were fully replenished after being depleted from an extremely dry 2017. By the end of April, budding had generally begun in the surrounding Fuentenebro area. As is usual in the Ribera del Duero, mid-May posed great risk of frost, but consistent high winds in the area kept it at bay and the vineyards were unaffected. Spring extended into June with rain and cool temperatures, unusual for this

LTUENO

CARRASCALON

EL BOSQUE

LOS HORROS

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time of year. Summer arrived late, at the beginning of July, and was characterized by dry, hot conditions allowing for the fruit to reach optimal ripeness. The harvest ran from October 5th-October 13th.

A HIGH ALTITUDE RIBERA DEL DUERO

Fuentenebro is considered to be one of the most representative and emblematic sites in all of the Ribera del Duero. Situated next to an ancient stone mine, its reddish soil continues to benefit from leftover mineral deposits including quartz, mica, and feldspar. Poor soil, but rich in minerals, in an environment that pushes the climactic limits for viticulture. The small plots spread across Fuentenebro have transcended time to offer authentic raw-material of incomparable intensity and purity. Milsetentayseis is an ancestral vineyard that produces a freshness obtained from grapes grown between the valleys and the hillsides, snaking their way up the mountain to reach over a thousand meters of altitude.

CARE FOR THE RAW MATERIAL

Care and attention to detail are the hallmarks of the production of Milsetentayseis La Peña. The second vintage of this wine strives for an



> **High-altitude viticulture. Unique soil. A selection of the best Fuentenebro plots that aim to reinterpret the Ribera del Duero**

even more authentic expression of the La Peña plot. Hand-harvested and transported in small 12kg crates, whole bunches were gently pressed in order to obtain the purest essence of each variety. Both fermentation and subsequent ageing took place in large 600L oak barrels where the wine rested on its lees for six months to add the complexity, texture and seriousness that characterize this wine.