

MALLEOLUS

2018

HISTORY

The word "Malleolus" comes from Latin and means majuelo, which is the way the locals refer to the vineyards in Pesquera de Duero. To produce this wine, we have chosen grapes from old majuelos, trained as bushes and on trellising.

CHARACTERISTICS OF THE HARVEST

The 2018 vegetative cycle began with an extraordinarily rainy April and May, which caused a slight delay in budding. The rainfall sat below the historical levels during the summer months, which helped to balance the vegetative cycle of the vines. The temperatures were very close to normal for the region, except during the last stage of ripening when they were above average, bringing optimal ripeness levels and great balance in the grapes.

WINEMAKING PROCESS

This wine is produced with grapes of the variety Tinto Fino 100%, and has macerated with its own skins for 18 days. Following malolactic fermentation in stainless steel vats, it is aged in French oak barrels.

TASTING NOTES

Very deep, intense cherry red in colour. It is expressive and elegant on the nose with an outstanding aromatic intensity based on the Tempranillo variety, the spices and the torrefacto notes from its passage through French oak, bringing richness, volume and complexity to the whole. It is broad and meaty in the mouth with polished tannins and a long and persistent aftertaste.

TECHNICAL DETAILS

Appellation: Ribera del Duero

Soil: Calcareous-clay-stony

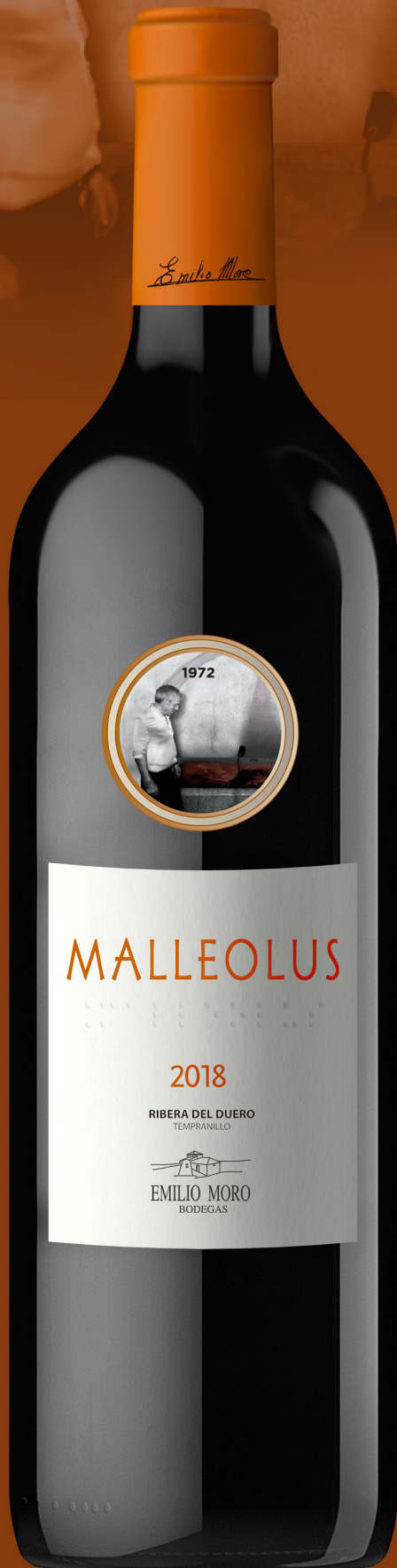
Location: Pesquera de Duero

Orientation: Southwest

Malolactic F.: 30 days in stainless steel deposits

Variety: 100 % Tempranillo (Tinto Fino)

Ageing: French oak barrels



	2010	2011	2012	2013	2014	2015	2016	2017
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Wine Spectator

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WINE ENTHUSIAST

	94	94				91	92	
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Wine & Spirits

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vincus

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GUÍAPEÑÍN

	93					94		
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Guía Proensa

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>vinos

	94	92		93		93		
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