

Linaje 1888

CRianza 2015

Wine:

Red (100% Red Grape 2015).

Denomination of Origin:

Ribera del Duero.

Vintage Qualification:

Excellent (April 8th 2016).

Variety:

20% Tinta del País
(47 years old) (Bush wine).
80% Tinta Tempranillo
(25 and 27 years old) (trellised).

Vineyards:

Pago Valdecobos and Pago del Vagón (Clay-Limestone)
rainfed.

Climate: A normal winter as usual, without excessive snow, but with temperatures down to minus 6-9 degrees in winter (December maybe the coldest), overall it was a winter with temperatures that rose 2 degrees the average of previous winters. Due the good temperature in spring (April) sprouting accelerated slightly on the vineyard. From 15 to 22nd of May the cold was intense and the rest of the month a couple of degrees higher than usual. June had good rainfall for the perfect vineyard development and water supplies for the summer. Excessively hot summer; we again have two to four degrees warmer. Veraison occurred at the beginning of August, around 4th to 8th, was faster than the previous year. August and September was sunny with temperature changes in the day and the night, 27-30° during the day and 9 during the night, for excellent ripening of the grapes. In September and October we gain a vintage week with a slow and steady ripening as is customary in good harvests. In October the vine regulate the evolution of grape. A grapes tasting was on September 26th giving us a nugget with brown tones, a grape that comes off well from the cluster and the cluster from the vine. Ripe grape pulp, homogeneous, and tinted on the sides by tannins and anthocyanin that come off quite easily. In the mouth the grape was sweet, low in acidity and with little or no astringency. Quality and health of the grapes in the Vineyards, **Exceptional**.

Harvest: Since September 29th to early October (1st to 4th). Hand-picked and selected from the vines by the harvester, who are all members of the family. The grapes were collected in plastic crates holding 12 or 20 kg, stackable for easy transportation.

Wine process: We kept the must contained for 6 days delaying the fermentation process and extracting colour from the antocyanins (maceration). The wines was pump 3 time a day to break the cap and extract the richest colour possible. The alcoholic fermentation lasted 7 days the temperature was controlled between 27 to 29 degrees. Pip extraction reaching 24% using delestages method. Only first must. Natural malolactic fermentation. Albumin clarified. Decanted due to the harshness of the winter. **Not filtered**.

Bottling: By the beginning of December (day 5) of 2016, we move to 45% American, 45% French and 10% Spanish and Hungarian barrels. After 13 months in barrels, it is bottled in March (day 11) of 2017, where it rests until the day of its labeling and subsequent consumption.



RIBERA
DUERO

TASTING NOTES

Colour: Cherry red, clean, bright with indigo details on the edge. High, tannic layer of good coloration, perhaps excessive for aging, essential component for aging wine.

Nose: very intense wine character. Balance between toasted and spicy touches, as well as the caramel and black fruit background (blackberry, plum). Memories of cinnamon, vanilla, coconut, balsam.

In the mouth: Fruit forward, blackberry, black currant and plum tones return; the white spice persists in the mouth and the sweet touches of the barrel, enveloping, intense in the middle of the mouth, without blunt, perhaps alcoholic. Balanced and careful quality. Keeps fruit memories for a long time, requesting another drink. A great wine, a great vintage.

Served at 14-18 degrees. Keep out of reach of the sun and at a temperature close to 20°. The bottle lying down or upside down.

ANALYSIS

Alcoholic grade: 14,09% Vol.

Total Acidity (TH+): 4,65 g/l

Volatile Acidity 0,62 g/l

Sugar: 1,70 g/l

Density: 0,997

Food suggestion: Roasts (Lechazo, Cochinillo), Oxtail, Cheeks, T-bone steak, Iberian secret, Iberian hors d'oeuvres, a good Churra sheep cheese.

Wine tasting: June 17, 2018 by Sommelier Gabriel García Agudo (Asoc. Sumilleres Aranda y Ribera) (UEC)