

Linaje 1888

RESERVA 2012

Wine:

Red wine from 2012 vintage

Denomination of Origin:

Ribera del Duero.

Vintage Qualification:

Very Good. Madrid 21/3/2011)

Variety:

20% Tinta del Pais (44 year old head trained vines)

80% Tempranillo (22 & 24 year old trellised vines)

Vineyards:

Pago de Valdecobos and Pago del Vagón (chalky and clay) Rainfed.

Climate: Foreseeable winter temperatures typical of these dates. The birth, flowering and the beginning of Spring was marked by rather cool temperatures, with plenty of water and heat in May. Summer was severe dry, with slowing summer water consumption by the vine, and this with short and slow growing progress. Two key moments of rain in the elongation of the branches and the onset of ripening. Veraison took all month, began on 4 and end up with had unripe grapes. October with his first-rains day and night temperature variation, rose as a regulator towards the goal of the grape.

Grape tasting on October 4 and 5 gave us a seed with brown hues tones. A grape that came off well from the bunch and the bunch from the vine. Grape mouth tasting was sweet, low in acidity and with little or not astringency. Quality and health of the grapes at the winery, **Exceptional**.

Harvest: Mid-October (7 to 12). Our harvester all of whom are family members handpick the grapes and we used containers of 12 to 20 kilos to protect the grapes.

Wine process: We kept the must contained for 3 to 4 days delaying the fermentation process and extracting colour from the antocyanins (maceration). The wine was pumped over 3 times a day to break the cap and extract the richest colour possible. The alcoholic fermentation lasted 7-9 days and temperature was controlled between 27 to 29 degrees. Pip extraction reaching 24% using the delestages method. Only first must. Natural malolactic fermentation. Albumin clarified. Decanted due to the harshness of the winter. **Not filtered.**

Bottling: In December 2012 the wine was put into barrels 45% American oaks, 45% French oak and 10% Hungarian and Spanish oak. After 12-13 months ageing the wine was then bottled in January and February 2014 and left to age until is labeling and subsequent consumption.



RIBERA
DUERO

TASTING NOTES

Colour: Cherry red, clean, bright with indigo details in the rim. Deep and good color, perhaps too much for a Crianza, essential component for a wine for aging.

On the nose: Intense vinous character. Balance between toasted and spicy touches, as well as the background of caramel and black fruit (blackberry, plum). Memories of cinnamon and vanilla.

On the palate: Fruit forward, returning tones of blackberry, plum and black currant. In the mouth nice spices and sweet tones of the barrel, enveloping, half intense without pinching.

Best served: Given it's texture this wine can be stored for few year. Best drunk from 2015 to 2017.

Serve at 14-18 degrees.

Keep away from sunlight and in a temperature of about 20 degrees with a bottle kept horizontally.

ANALYSIS

Alcoholic Grade: 13.29 % Vol.

Acidity (TH+): 5.30 g/l

Volatil Acidity 0.55 g/l

Sugar: 1.40 g/l

Densidad: 0.994

Food suggestion: Roast lamb, grilled baby pig, red meats, oxtail, Spanish smoked or cured sausage or hams. Stews and nices cure cheeses.

Wine tasting done 2nd May 2015 by Gabriel Garcia Agudo (Asoc. Sommeliers Aranda and Ribera).