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## Oro de Castilla Crianza Ribera del Duero

VINTAGE: **GRAPE VARIETY:** TYPE OF WINE: PRODUCTION AREA: 2019 **TEMPRANILLO 100% RED CRIANZA WINE (14 MONTHS) RIBERA DEL DUERO** 

## **VINTAGE & VINEYARD:**

From our best plots in Aranda de Duero, Hoyales de Roa and Fuentenebro, with stony surface and deep limestone subsoil.

The harvest 2018 has been marked by the lack of rain throughout the cycle, that means low yields, but excellent phenolic ripeness. The thermal contrast between day and night has helped naturally to keep the acidity of the wine.

The harvest begins on October 2th, at peak of grape ripeness. The yields this year have been the usual 3200 kg/ha--> 22 Hl/Ha.

## WINEMAKING:

Cold pre-fermentation maceration of the grapes for two days. Fermentation with own yeasts in open vats with temperature control. Postfermentation maceration for five days, with immediate malolactic fermentation and racking.

Ageing for 14 months in French (70%) and American (30%) oak barrels.

## LATEST AWARDS:

91 pts. - Guía Peñin (2021) 91 pts. – International Wine & Spirits (2021) Gold – Vinos Bacchus (2020) Silver - Mundus Vini (2020) Gold - Sommelier World Awards (2020)



de Castilla

CRIANZA

Luz dorada que da vida al fruto y acaricia las viñas.

**TASTING NOTES:** 

Colour: Bright, deep red cherry colour.

Nose: Intense aromas of black fruits (blackberry, plum, cranberry) with spices and light oaky notes. Background of ink and hints of peat.

Palate: Powerful, full-bodied wine with persistence. Fruity, with soft, well-integrated tannins and fresh acidity. Sweetness of the oak with charcoal and ink notes coming throught. Aftertaste is marked by minerality. **ANALYTICAL INFORMATION:** 

Alcohol content: 14,6 %

Acidity: 4,6 gr/l

Volatile acidity: 0,39 gr/l

Free SO2: 13 gr/l

AGING POTENTIAL: 3-4 years under correct storage conditions.

FOOD PAIRING: meats (beef, pork, lamb), cured cheese, stews, family and friends.