



BODEGA HNOS. DEL VILLAR, S. L.

C/ Cordel de las Merinas S/N

E-47490 Rueda (Valladolid)

Tel: + 34 983 868904

Fax: + 34 983 868905

www.orodecastilla.com

Gaudeamus, Roble 2020

VINTAGE: 2020
GRAPE VARIETY: TEMPRANILLO 100%
TYPE OF WINE: RED OAK WINE (5 MONTHS)
PRODUCTION AREA: D.O. RIBERA DEL DUERO

VINTAGE:

The year 2020 has been marked by a prolonged drought during the spring and the first part of the summer, which has clearly reduced the grape's yields.

The moderate rain since July has made that the ripening has developed perfectly and the thermal contrast between day and night, has helped to keep the acidity and aromatic freshness of the grapes.

The Tempranillo's harvest in Aranda de Duero plots begins on September 23th, continuing with Castrillo de Duero plots since 25th. As usual in the winery, each plot has been harvested at its peak of ripeness.

Due to the weather conditions, this year the yields have been **lower than usual**, being 5.100 kg/ha--> 35 HI/Ha

WINEMAKING:

Night harvest at temperatures < 15°C (the same as for our white wines from Rueda). **Pre-fermentation maceration** to extract the fruit aromas.

Controlled fermentation at 26 °C with **own yeasts** and with little pumping over. Post-fermentation maceration for two days. Draining of the wine without pressing and malolactic fermentation.

The wine is aged in French (45%) and American (55%) oak barrels for **5 months**. Before bottling it was kept for another two months in deposit. Barrels are new (33%) and the rest are the second and the third year used.



TASTING NOTES:

Colour: Lively deep cherry colour with blue glints.

Nose: Intense fruit aromas (blackberry and cranberry) combined with a soft touch of wood and caramel. Black ink and minerals notes.

Palate: Full-bodied wine with persistence. Fresh and well-integrated acidity. Fruit and oaky aftertaste with refined tannins and great balance. Finish with mineral and ink notes.

ANALYTICAL INFORMATION:

Alcohol: 13,6 % Acidity: 4,8 gr/l Residual sugar: < 2 gr/l Volatile acidity: 0,35 gr/l Free SO2: 19 mg/l

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

FOOD PAIRING: Cheeses, stews, cold cuts and red game meat.