VEGA REAL

EL EMPECINADO

BASIC DATA

Area or Designation of Origin: Ribera del Duero
Type of Wine: Red Wine Crianza
Vintage: 2018
Grape Varieties: Tinta del País (Tempranillo)

TECHNICAL CHARACTERISTICS

Alcohol Content: 14,5% vol.
Total Acidity: 5,36 g/l
PH: 3,60
Residual Sugar: 1,38 g/l
Sulphurous Total: 74 ppm

VINEYARD AND HARVEST

Vineyard: Grapes harvest from specific parcels at height of between 800 and 920 meters above sea level
Number of Hectares: 40
Vineyard Age: Average age of 20 years old
Yield: 4000 Kg/Hc
Specific Type of Soil: Alluvium, sand loam
Pruning: Head pruned bush vines and double cordon
Harvest Style: Manual
Duration: 10 days
Harvest: Second week in October 2018

VINIFICATION

Pre-fermentative maceration: 3 days
Alcoholic fermentation: 12 days
Malolactic fermentation: October 2017
Average fermentation temperature: 24ºC
Racking in Tank: 1
Type of Barrel: American and French
Barrel Ageing: 13 months
Bottling: September 2020
Treatments: Filtration

TASTING NOTES

Appearance: In the glass the wine has a noticeably high concentration of color. Vibrant cherry red with a tinge of purple at the rim.
Nose: Pleasing and honest on the nose with good aromatic intensity. Red fruit gives way to subtle toasted aromas (such as cocoa, vanilla and smoke) and spice, imparted by the distinctive Woods from its time in the barrel.
Taste: Clean attack and flavoursome sensation. The mouth is filled with the flavours suggested on the nose, wich further enhanced by a noticeable smoothness and richness. Long and persistent finish.

MATCHING AND SERVING SUGGESTION

Enjoying this without food or as an aperitif reveals its true complexity. However, Its distinctive qualities are a perfect complement to traditional casseroles and stews, char-grilled meats, Iberian cured meats, game and cured cheeses. In either case, it is best server in a suitable wine glass at a temperature of between 16º and 18º C.

FORMAT

75 cl. bottles available in boxes of 6

BARBADILLO

DESDE 1821