FINCA EL EMPECINADO reserva

2018

Emmi

FINCA

EL EMPECINADO

RIBERA DEL DUERO

RESERVA -

BASIC DATA

Area or Designation of Origin: Ribera del Duero Type of wine: Reserva red wine Grape varieties: 100% Tinta del País (Tempranillo)

TECHNICAL CHARACTERISTICS

Alcohol Content: 14.50 % vol. Glucose + Fructose: 0.63 g/l Total acidity: 5.82 g/l pH: 3.58 Sulphurous total: 64 ppm Allergens: Sulphites Suitable for vegans

VINEYARDS AND HARVEST

Vineyard: Grapes harvested from specific parcels between 800 and 900 metres above sea level Number of hectares: 8 hectares Vineyard age: Average age of 45 years old Yield: 1.500 kgs/hectare Specific soil type: Alluvium, sand loam Pruning: Bush vines Harvest style: Manual Start date: First week in October 2018 Duration: 1 day

VINIFICATION

Maceration without fermentation: 3 days Alcoholic fermentation: 16 days Average fermentation temperature: 24° C Devatting: Ten days after the alcoholic fermentation has finished Final Malolactic fermentation: 24 days after devatting Racking in tank: 2 **Barrel Ageing: 682 days (22 months)** Type of cask: French Barrique Bottling date: June 2021 Treatments: Filtration

TASTING NOTES

Appearance: Excellent depth of colour. Rich cherry colour with a brick red rim. Nose: Fruit and spice combine harmoniously with toasted aromas to give good intensity on the nose.

Same!

Palate: Balance and complexity are revealed on the palate. This is a meaty and flavoursome wine, full and long on the palate, yet well rounded.

SERVING SUGGESTIONS

Enjoying this wine without food or as an aperitif reveals its true complexity. However, Its distinctive qualities are a perfect complement to traditional casseroles and stews, chargrilled 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 16° and 18° C.

FORMAT

75 cl. bottles available in boxes of 6.

PRODUCTION

6.200 bottles.

PRIZE

- Gold Medal - Berliner Wine Trophy 2023 (18)

- Gold Medal Concours Mondial Bruxelles 2023
- 92 points James Suckling 2023

