



FINCA EL EMPECINADO

RESERVA

2019

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: 15 % vol.
Glucose + Fructose: <0.35 g/l
Total acidity: 5.69 g/l TH2
pH: 3.73
Sulphurous total: 73.6 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 2019
Duration: 1 day

VINIFICATION

Maceration without fermentation: 3 days
Alcoholic fermentation: 18 days
Average fermentation temperature: 24° C
Devatting: Ten days after the alcoholic fermentation has finished
Racking in tank: 2
Barrel Ageing: 662 days (22 months)
Type of cask: French Barrique
Bottling date: July 2022
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.
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 served 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)



BARBADILLO

DESDE 1821

