



# FINCA VEGA REAL

## 25th Anniversary Edition

We celebrate 25 years of dedication to wine with this limited edition, crafted from old vines. A unique and unrepeatable wine, reflecting our journey in the heart of Ribera del Duero. A tribute to time, the land, and the art of winemaking.

### BASIC DATA

Vintage: 2021  
Designation of Origin: Ribera del Duero  
Type of wine: Young wine aged in oak barrels  
Grape variety: Tinta del País (Tempranillo)

### TECHNICAL NOTES

Alcohol content: 14% vol.  
Total acidity: 5.69 g/l  
pH: 3.56  
Volatile acidity: 0.46  
Residual sugar: 0.4 g/l  
Total sulphur content: 76.2 ppm  
Allergens: Sulphites

### VINEYARDS, HARVEST AND WINEMAKING PROCESS

Plots planted: 1930 and 1950  
Vineyard altitude: 850 m  
Vineyards: Harvest selected from long-established estates boasting over 70 years of history: Sardal, Evaristo, Padrejón and Peñalobera  
Harvest: 8 October 2021  
Vatting: 500-L barrels, fine grain French oak  
Pre-fermentative maceration: 2 days  
Average fermentation temperature: 25 °C  
Alcoholic and malolactic fermentation: 7 days  
Barrel-to-barrel rackings: 3  
Devatting: 18 October 2021  
Ageing: 8 months in 500L fine grain French oak and 11 months in 225L new fine grain French oak  
Treatments: Filtration  
Bottled: July 2023  
Production: 1,700 bottles

### TASTING NOTES

Intense, deep garnet color. Clean and bright. Aromas of ripe black fruit perfectly balanced with a spicy profile from fine grain French oak. On the palate, it is very smooth due to its time in bottle, yet shows great structure with subtle, elegant tannins. Long finish.

### PAIRING AND SERVING

Its singular flavour is the ideal complement to mature cheese, grilled or roast meat, vegetable stews, mushrooms, pasta dishes or rice.

### PRESENTATION

Individual wooden case with 75 cl bottle.



**BARBADILLO**

DESDE 1821