

TINTO VALDECASTRILLO

Vintage: 2018.

Type of wine: Oak-aged red.

Production: 10,000 bottles, 750 ml.

Grape variety: 100% Tempranillo.

Vineyards: The grapes are from a wide range of vineyards in Ribera del Duero, at altitudes of between 750 and 1,000 m above sealevel. The soils vary, and include red clays, alluvial sand and limestone.

Winemaking: Grapes harvested by hand during the first week of October 2018, crushed but not destemmed. Fermented for 12-15 days in stainless steel tanks with daily pumpovers. The wine was racked and malolactic fermentation started in the tanks and lasted approximately 20-30 days; we made use of the cold of the Castillian winter to stabilize the wine outdoors; then the wine was racked to French oak barrels. No more rackings until bottling; nevertheless it is NORMAL for some precipitates to appear in the bottle during its lifetime, give the natural nature of the processing.

Aging: 12 months in 500 liter French oak barrels.

Date of bottling: June 2020.

Presentation: 750 ml Burgundy bottle, cardboard boxes of 6 bottles.

Storage: Constant temperature of between 10°C and 12°C protected from light and humidity.

Evolution: Ideal for immediate consumption, although it will improve over the next 3/5 years.

Server at: 15°C/16°C.

