

AVELINO
VEGAS

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100 ANIVERSARIO

CONSEJO REGULADOR DE LA DENOMINACIÓN DE ORIGEN
**RI
BE
RA**
DE
DUERO

2016



DESCRIPTION:

Red wine from a single plot, elaborated with 100% Tempranillo grape variety from old vines (bush) , more than 80 years old, located in La Aguilera (Burgos), elaborated in our new winery placed in Peñafiel (Valladolid) by Cristina Vegas, granddaughter of our founder.

SOIL:

Sandy loamy limestone soil. These vineyards are located between 840 and 870 m above sea level.

ELABORATION:

Harvested by hand (1st week October 2016), the grapes arrive in boxes at the winery, received and kept cold until they reach 3°C. Afterwards, the bunches are selected, separating remains of leaves and herbaceous parts, gently de-stemmed, without crushing.

The vatting of the grapes is carried out by gravity in the inverted cone tanks of our own design.

Cold maceration is carried out for 5 days in order to implement the varietal aromas in the fermentation. During the alcoholic fermentation, the full potential of these exceptional grapes is extracted by means of pumping over and "deléstages"(racking). The new wine is devatted and gently pressed in the vertical pneumatic press. The wine then undergoes malolactic fermentation, one part in new French oak barrels, another part in ovoid concrete deposits; and then it is aged in extra-fine French oak barrels and in ovoid concrete tanks 12 months.

TASTING NOTE:

Intense garnet cherry colour with ruby rim.

Very elegant aromas of black fruit, spicy notes and nuts.

In the mouth it is powerful, very intense, with firm and elegant tannins. Persistent aftertaste.

ANALYSIS:

Alcohol:	14,9 %
Volatile Acidity gr./l.:	0,63
Total Acidity gr./l.:	5,51
SO ² Free mg./l.:	44
SO ² Total mg./l.:	70
PH:	3,42
Res. Sugar gr./l.:	1,5

RECOMMENDED WITH:

Red meats, big game, roasts meats and matured cheeses .

SERVICE TEMPERATURE: 16 - 18°C