CVNE Ribera Roble **2018**



• Type of wine: Red

• Region of production: Ribera del Duero

• Year: 2018

• DO Vintage rating :Very Good

• Grape Varieties: 100% Tempranillo

• Type of bottle: Bordeaux

• Bottle size: 75cl.

Analytical data

• Alcoholic volume: 14% • Volatile acidity: 0.50

• Total acidity: 5.34 • SO₂ Free/Total: 27.2/88

• pH: 3.61 • Total Polyphenols Index: 52.48

Winemaking

Finca Vallejo is made from grapes sourced from selected vineyards at an altitude of 800m on chalky-clay and sandy loam soils in the village of Villalba de Duero, Burgos.

The winemaking was traditional, with fermentation taking place in stainless steel vats and with a prefermentative cold soak. Ageing then followed in two year old American oak barrels and where the wine remained for five months. The wine stabilised naturally.

Vintage / Harvest description

The 2018 harvest was unbeatable in terms of both the health and the quality of the grapes, this giving the producers in the region a welcome break. The 2017 harvest year was characterised by a series of adverse weather events. Winter and spring then followed with cold temperatures and abundant rainfall, which enabled a rapid and complete recovery of the vineyards.

Harvest began on the 27th September and ended on the 12th October with expectations for producing fresh wines with good colour and long ageing potential.

Tasting notes

The wine is deep purple in colour.

The nose reveals notes of black fruits and liquorice with fresh hints of aromatic herbs.

On the palate, the wine is powerful and marked with the personality of the wines of Ribera.

The finish is long and fruit driven.

Recommended serving temperature 15-16°C.

