

VIRTUS 2015

VINEYARD

Variety: 100% tempranillo grape, from vines that are more than 60 years old.
Sustainable viticulture.

Location: Sunny slopes in La Horra and Hontoria de Valdearados, at an altitude of 850 m.

Soil: Loamy texture, chalky soil with some gravel.

HARVEST AND FERMENTATION


Harvested by hand in 18 kg crates.
Selection of stalks and grapes.


Alcoholic fermentation: plot by plot vinification, in small stainless-steel tanks.
Gentle extraction using the bazuqueo technique.


MATURATION

Malolactic élevage in French oak barrels.
38-month maturation on fine lees, in the same barrels.

TASTE NOTES

 Garnet red, with purple-toned robe.

 Intense and complex nose. Notes of black cherries and blackberries, mineral sensations with spicy tones.

 Elegant and voluminous palate, full of sweet tannins, accompanied by black, ripe fruits and a feeling of freshness and acidity that lengthens the palate, and the wine.

Designation of origin: Ribera del Duero.

Classification: Gran Reserva.

Alcoholic content: 15,5% Vol.

Total acidity: 5,66 pH: 3,77

Production: 3.600 botellas de 75 cl y 250 de 150 cl.



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