

LOESS

COLLECTION

WINE

Viticulture: The grapes come from our vineyards on the Corderilla, Carravalcavado 2 and Carraboda 2 estates, where yields range between 3,000 and 5,000 kg/ha. Loess Collection is made with grapes selected from these three vineyards, on the basis of their analytical and tasting parameters. In this way we can determine the best moment to harvest the grape at its optimal point of ripeness and so produce our winery's star wine.

Harvest and production: Once the grape has been selected, the harvesting is done by hand which is when the first selection of the bunches is made. Using boxes holding a maximum of 20 kilos of grapes each, the bunches are taken to the winery where they are sorted for a second time before being vatted.

Once the grapes have been destemmed, they are put in stainless tanks where they undergo a process of cold maceration before alcoholic fermentation begins.

The first fermentation is carried out at a maximum temperature of 28 °C.

Secondary or malolactic fermentation takes place in new French oak casks with a capacity of 225 L or 500 L.

Ageing: In November/December the wine is transferred to new French oak casks where it remains for between 24 and 30 months.

Production: Is around 5.000 bottles, which are put on sale the third year after harvesting.

TASTING NOTES

Visually it is a clear, bright wine with an intense depth of colour.

On the nose, aromas of black and red berries predominate, combined with toasted, spicy and balsamic notes, all in a balanced blend which lends the wine great elegance and complexity. Elegance because they are clean and clear notes, complexity because they appear successively over time as the wine breathes in the glass, which allows us to enjoy it from beginning to end.

On the palate the first thing we notice is its texture. It is smooth, rounded, and wellstructured; it comes across as a powerful and pleasant wine. It is a well-balanced, fruity wine, with a long finish and plenty of character.

Designation of Origin: Ribera del Duero.

Vineyard: Corderilla, Carraboda 2 and Carravalcavado 2.

Varietal: 100% Tempranillo.

Barrel ageing: New French oak casks.

ABV: ± 14.5%.

Serving temperature: 16-18 °C.

