

LOESS

WINE

Viticulture: The grapes used to make this wine come from three of our vineyards; Corderilla, Carraboada 2 and Carravalcavado 2. By tasting and analysing the grapes we can determine their quality and the ideal time to harvest and vinify them.

Harvest and production: We harvest in October, although the exact moment depends on the weather during the year. The enormous care with which we handle the grapes allows us to ensure that they arrive at the winery healthy and at the peak of their quality.

The grapes are vinified using the same method as for Loess Collection: cold maceration followed by alcoholic fermentation at a controlled temperature of 28 °C, after which the wine remains in contact with its solid parts until the time comes for devatting. For this wine malolactic fermentation takes place in stainless steel vats.

Ageing: Loess is aged for a minimum of 12 months in new and one year old French oak casks with a capacity of 225 L and 500 L.

The wine is bottled in the spring of its second year and is put on the market after the summer of that year.

Production: about 35.000 bottles.

TASTING NOTES

Visually it is clear and bright with a medium depth of colour in which ruby and red tones predominate.

On the nose, it shows intense, open fruity aromas accompanied by vanilla, cocoa, cinnamon and coffee tones.

On the palate it is a fresh and aromatic wine with woody tannins which lend it structure and sweetness.

Designation of Origin: Ribera del Duero.

Vineyard: Corderilla, Carravalcavado 2 and Carraboada 2.

Varietal: 100% Tempranillo.

Barrel ageing: New and one year old casks.

ABV: ± 14%.

Serving temperature: 16-18 °C.

