

BUENOS DIAS BY CVNE 2017



- **Type of wine:** Red
- **Region of production:** Ribera del Duero
- **Year:** 2017
- **DO Vintage rating :**Very good
- **Grape Varieties:** 100% Tempranillo
- **Type of bottle:** Bordeaux
- **Bottle size:** 75cl.



Analytical data

- **Alcoholic volume:** 14%
- **Volatile acidity:** 0,55
- **Total acidity:** 5.12
- **SO₂ L/T:** 28/68
- **pH:** 3.72
- **IPT:** 69

Winemaking

Wine made with grapes from our vineyards in Villalba del Duero, Burgos, located about 800 m. of altitude in calcareous-clay and sandy loam soils.

Traditional elaboration in stainless steel tanks with pre-fermentation maceration in cold. It ages for about 5 months in American oak barrels on their second year. Its stabilization is done by natural means.

Vintage / Harvest description

Harvest starts on the 8th of September and finishes on the 20th of October.

This harvest characterizes on its extreme climatology. The main climatic incidence was the frost which occurred on the night of the 27th -28th of April, seven hours with temperatures below zero and peaks of almost -6°C, which caused uneven damages on the total of the vine, depending on the position of each.

The other main climatology disaster was the draught. Only 250 millimeters of rains when the average per wine cycle is around 450 millimeters.

The good works pre harvest and maintenance of the land done by our viticulture team has been fundamental for the favorable evolution of the grape.

Tasting notes

High purple layer. Nose with many notes of black fruits softened by the floral aromas that are punctuated by a touch of minerality from the soil, which is intermingled with the vanilla coming from their brief stay in the barrel. At the palate it is smoothed with a noble tannin which provides a long and persistent after taste. Perfect pairing with all kinds of fatty meats and game in the form of roasts, stews, in addition to the different cheeses in the area. Recommended service temperature 15-16°C.