

BUENOS DIAS

2015

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|------------------------------|----------------------------|
| Name of Wine: | Buenos Días |
| Type of Wine: | Roble – Red Wine |
| Region of Production: | Ribera de Duero |
| Year: | 2015 |
| Vintage Rating : | Excellent |
| Grape Varieties : | 100% Tempranillo |
| Bottle Type: | Bordeaux |
| Case / Bottle Size : | Caja de 6 botellas de 75cl |
| Alcoholic Volume: | 14 % Vol. |
| Total Acidity: | 4,30 (g/l) |
| pH: | 3,87 |
| Volatile Acidity: | 0,45 |

WINEMAKING

Grapes harvests from vineyards of the winery situated in the town of Anguix. Age of vines 20 to 30 years old. Clay-limestone slopes. Altitude 800 meters. Traditional wine making process, with a pre-fermentative maceration at low temperatures. 10 days of maceration. Malolactic fermentation in stainless steel tanks at control temperatures. Aged for 5 months in American oak barrels.

VINTAGE / HARVEST DESCRIPTION

The 2015 harvest was excellent and reminds to previous vintages such as 2005 or 2011. In this occasion, we harvested earlier than usual. Despite of different ripening in several locations, good weather let us pick the grapes at the right time. This is why nowadays these wines merge as expressive as intense and they might be enjoyed during decades due its ageing in barrels.

TASTING NOTE

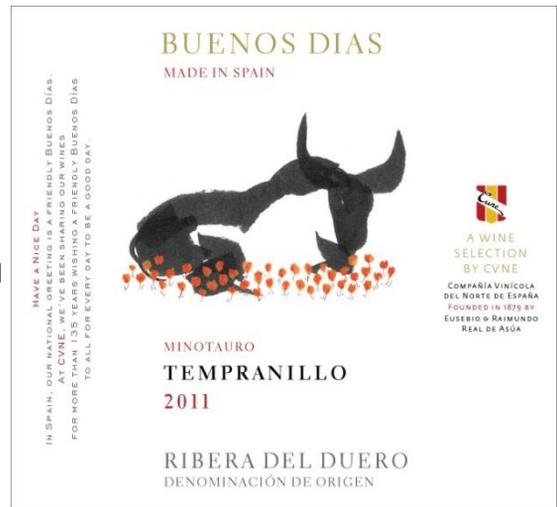
Intense claret color with purple notes on the meniscus. Elegant and complex aromatic range where main hints are black fruit and liquorice. The nose shows light minerality, vanilla and toffee given by the time ageing in American oak barrels. On palate it is soft and marked by the sweet tannicity from the variety. Long and persistent aftertaste leaving sweetness and fruit. Perfect pairing with fatty or hunting meat, stews, even the typical cheese from la Ribera. Ideal temperature 15-18°C.



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