

FINCA LA ATALAYA RESERVA

DESIGNATION OF ORIGIN

Ribera del Duero.

VINTAGE: 2017

This harvest in the Ribera del Duero was very short marked by complicated weather with harsh frosts in spring and drought all year round which resulted in grapes with a high level of concentration and ripeness. In Valtravieso, the privileged location of our vineyards on a limestone moorland at an altitude of more than 915m and thorough, continuous work enabled us to achieve a high quality of grape with a very good concentration of tannins, great balance and a good grade.

WINERY AND VINEYARD'S LOCATION

Piñel de Arriba moorland, "La Revilla" estate at 915 m altitude.

TYPE OF SOIL

The most limestone soils on the estate, selecting the areas with the lowest yields.

VINEYARD AGE

An average age of 25 years.

TYPE OF VINE

Goblet in Tinto Fino and trellis in Cabernet Sauvignon.

DATE OF HARVESTING

30th September Tinto Fino and 6th October Cabernet Sauvignon.

VARIETIES

Tinto Fino (90%), Cabernet Sauvignon (10%).

Confident, classic and seductive.

A wine with a classical spirit, complex, deep and elegant, a wine that seduces. A limited edition that comes from a selection of the most limestone soils of our estate. A wine for the present and the future, the star guest at many gastronomic meetings.

% ALCOHOL

15 %.

WINEMAKER

Ricardo Velasco Pla.

ELABORATION

We vinify the plots of Cabernet Sauvignon and a selection of Tinto Fino from the "La Revilla" estate in the traditional way using indigenous yeasts and adapting the processes to the characteristics of each plot. The limestone parts of the estate are vinified separately. For the Cabernet Sauvignon we carry out longer macerations in general and at a slightly higher temperature than for the Tinto Fino.

TIME IN BARREL

Around 15 months in French oak barrels resting for at least 12 months in the bottle before being released onto the market.

TASTING NOTES:

Appearance: Red cherry red with high density.

Nose: Notes of very ripe black fruits such as plum and blackberry in compote with hints of gooseberry as well as notes of tobacco and cedar.

Palate: Full-bodied, voluminous and great textured on the palate. Very good level of acidity, long and deep.

PAIRING

Ideal to enjoy with game stews and roasts such as suckling lechazo or cochinillo (pig). Pairs also excellently with desserts, especially those made with dark chocolate.

AWARDS

Tim Atkin MW: 91 puntos

James Suckling: 90 puntos

Guía Peñin: 91 puntos

