

FINCA SANTA MARÍA

ROBLE

DESIGNATION OF ORIGIN

Ribera del Duero.

VINTAGE: 2019

This vintage is characterised by a very dry winter with very low temperatures, no snowfall, and late budding with small highly concentrated berries, something that has greatly marked the style of the vintage.

WINERY AND VINEYARD'S LOCATION

The "Santa María" estate at 850 metres altitude and plots from several loyal winegrowers.

TYPE OF SOIL

Different types of Ribera del Duero soils, from clay soils to limestone soils.

VINEYARD AGE

Young Valtravieso vineyards together with Ribera del Duero vineyards with an average age of 15 years.

TYPE OF VINE

Goblet in Tinto Fino, trellis in Cabernet Sauvignon and Merlot.

DATE OF HARVESTING

2nd October Merlot, 3rd October Tinto Fino and 15th October Cabernet Sauvignon.

Light, young and fruity.

The perfect wine to serve by the glass or drink with a snack.

A young, aromatic, highly versatile wine that stands out for its explosion of red fruits, its balanced acidity and surprising volume.

VARIETIES

Tinto Fino (98%), Cabernet Sauvignon and Merlot (2%).

% ALCOHOL

14 %.

WINEMAKER

Ricardo Velasco Pla.

ELABORATION

We elaborate this wine with grapes from the finca "Santa María" estate together with grapes from loyal grape growers from different villages located mainly in Valladolid and Burgos. Our winemaking process seeks a fresh, fruity style of wine, a reflection of the typicity of the Ribera del Duero, with a short ageing period in used barrels to round off the race and vigour of the grape of this region.

TIME IN BARREL

6 months in French and American oak barrels, with a small percentage of new barrels and the rest from various uses barrels. Subsequent refining in the bottle for at least 2 months before market release.

TASTING NOTES:

Appearance: Ruby red colour with violet tones.

Nose: Aromas of red berries and violet floral overtones.

Palate: Pleasant on the palate with great texture, volume and melted tannin.

A wine with good length and a spicy aftertaste.

