

VIRTUS 2016

CLIMATE INFLUENCED VINTAGE 2016

A balanced vintage with a slow and even ripening. A mild winter followed by a rainy spring where the vineyard was able to store reserves to complete a long vegetative cycle as the temperatures were not high.

VINEYARD

Variety: 100% tempranillo grape, from vines that are more than 60 years old.
Sustainable viticulture.

Location: Sunny slopes in La Horra and Hontoria de Valdearados, at an altitude of 850 m.

Soil: Loamy texture, chalky soil with some gravel.

WINEMAKING

Harvested by hand in 18 kg crates. Selection of stalks and grapes.


Alcoholic fermentation: vinification plot by plot in small 5,000L stainless steel tanks.


Gentle extraction using the bazuqueo technique and manual pumping over.

100% malolactic fermentation in French oak barrels.
Aged for 38 months on its lees in the same barrels.

TASTING NOTES

 Wine with a deep intense garnet red colour with cherry highlights.

 Spicy and complex nose. Once aerated, aromas of cloves appear along with balsamic airs such as thyme and rock tea, with delicate tones of leather and light roasted followed by black fruit.

 On the palate the wine is silky and mouth filling with freshness and spices. An integrated acidity in the wine gives way to cooked dense black fruit, with roasted tones and toasted bread. Long lingering cloves and leather reappear, making an elegant, long and aromatic passage through the mouth.

Designation of origin: Ribera del Duero.
Classification: Gran Reserva.
Alcoholic content: 14,6% Vol.
Total acidity: 6,15 pH: 3,79
Production: 7.000 bottles of 75 cl
and 250 of 150 cl.

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