

FINCA VILLACRECES 2016

FINCA VILLACRECES D. O. RIBERA DEL DUERO

Winery: Finca Villacreces (D.O. Ribera del Duero).
 Owner: Grupo Artevino.
 Manager: Lalo Antón.
 Winemakers: Lluís Laso.
 Viticulture: Javier Vicente.
 Year of establishment: 1994, bought in 2004.

Vintage: **2016**
 Vintage Rating: Very good.

Vineyard: It comes from a selection of low-yield plots of the state Finca Villacreces.

Year of plantation: About 1980

Yield: 3.500 kg/ha.

Extension: 64 hectares.

Pruning: Trellis.

Vine density: 2.200 plants/Ha.

Region: D.O. Ribera del Duero-Valladolid.

Soil: Loamy-sandy soil. with clayey area.

Orography: Flat.

Orientation: North-South.

Altitude: 710 meters above sea level.

Climate: Continental with Atlantic light influence.

Rainfall: 350-400 mm.

Average temperature: 11,50°C.

Solar exposure: 2.400 hours/year.

Viticulture: Organic.

Soil cultivation techniques: Traditional with vegetal ground cover.

Irrigation: Qualitative.

Green harvest: No.

Harvest: Manual in 15 kg boxes. Doble selection in sorting table.

Harvest date: Second and third week in October.

Desteeming and crushing: Desteeming and not crushing.

Alcoholic fermentation: Stainless steel tanks with double passage.

Malolactic fermentation: Oak fermentation vat and French oak barrels.

Aging: 14 months.

Type of barrels: 100% French (Darnajou and Taransaud).

Age of barrels: New.

Clarification: Yes.

Cold stabilization: No.

Filtration: Yes.

Grape varieties: 86% Tempranillo, 10% Cabernet Sauvignon, 4% Merlot.

Alcohol: 14 %

Total acidity: 5,50 g/l.

PH: 3,66

Volatile acidity: 0,52 g/l.

Production: 71.242 bottles of 75 cl and 535 magnum.

Storage temperature: 16°C.

Tasting notes: Inky purple, it has an expressive bouquet of mocha/expresso, pain grille, graphite, wild blueberries, and blackberry liqueur. This is followed by a full-bodied, full-flavored, plush wine with layers of spicy black fruits, is perceived its varieties complexity. Balanced, long after taste with smoky hints.

