

PRUNO 2018

FINCA VILLACRECES D. O. RIBERA DEL DUERO

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

Vintage: **2018**
 Vintage Rating: Very good.

Vineyard: It comes from 64 hectares of owns vineyards located in the state of Finca Villacreces + Pinos Claros.

Year of plantation: About 1980.

Yield: 5,500 kg./ha.

Extension: Finca Villacreces (64 has.) + Pinos Claros = 154 has.

Pruning: Trellis.

Vine density: 2.222 and 3,806 plants/Ha.

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

Soil: Loamy-sandy soil.

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: Integrated viticulture criteria.

Soil cultivation techniques: Traditional with vegetal ground cover.

Irrigation: Qualitative.

Green harvest: No.

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

Harvest date: Second and third week in October.

Destemming and crushing: Destemming and not crushing.

Alcoholic fermentation: Stainless steel tanks with double passage.

Malolactic fermentation: Stainless steel tanks.

Aging: 12 months.

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

Age of barrels: 3 years.

Clarification: Yes.

Cold stabilization: No.

Filtration: Yes.

Grape varieties: 90% Tempranillo, 10% Cabernet Sauvignon.

Alcohol: 14,5 %

Total acidity: 5,4 g/l.

PH: 3,67

Production: 618.665 bottles of 75 cl. and 2018 magnum.

Storage temperature: 16°C.

Tasting notes: Deep, black cheery colour. Aromas of red fruit embodied with toffee oaky hints from the ageing in French barrel revealing a a sweet and fruity wine on the mouth. Reminiscences of ripen fruit and liquorice. It offers up a pleasant and soft aftertaste.

