

EST.



1987

ARTEVINO

FAMILY WINERIES

FINCA VILLACRECES

2020

FINCA VILLACRECES - D.O. RIBERA DEL DUERO

GRAPE VARIETIES

96% Tempranillo, 3% Cabernet Sauvignon and 1% Merlot.

VINEYARD

Quintanilla de Onésimo: 76'96%
Olmedillo de Roa: 12'12%
Quintanilla de Arriba: 10'92%

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.



YIELD

3.000 kg/ha.

VINE DENSITY

2.200 plants/ha.

SOIL

Gravelly-sandy soil.

OROGRAPHY

Flat. NE-SO.
710 meters above sea level.

AVERAGE TEMPERATURE

Continental with atlantic influence, average temperature 11,50°C -12°C and solar exposure of 2.400 h/year.

RAINFALL

350-400 mm.

VITICULTURE

Integrated viticulture criteria.
Organic. Traditional with vegetal ground cover.

HARVEST

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

DESTEEMING, NO CRUSHING

ALCOHOLIC FERMENTATION

Wooden vats and concrete tanks.

MALOLACTIC FERMENTATION

Wooden vats, concrete tanks and french oak barrel.

FILTRATION METHODS

ALCOHOL

14 %.

TOTAL ACIDITY AND PH

6,1 g/l, 3,6.

PRODUCTION

41.184 bottles od 75 cl and 500 magnum.

AGING

12 months. 100% French (Darnajou and Taransaud) 50% new, 50% second year.



IZADI *Finca* VILLACRECES VETUS ORBEN