

ARTEVINO

FAMILY WINERIES

NEBRO 2022

FINCA VILLACRECES - D.O. RIBERA DEL DUERO

GRAPE VARIETIES

100% Tempranillo.

VINEYARD

Low-yield old vine single vineyard planted in Olmedillo de Roa surroundings around 1917. 1,2 has. Globet training.

TASTING NOTES

Glass-coating opaque purple with a flamboyant bouquet of mocha, coffee, spice box, floral note, and wild blackberry. On the palate, the wine is packed with layer upon layer of spicy black fruits, superb length, and well concealed tannins. It has a soft toasted aftertaste.



YIELD

2.000 kg/ha.

VINE DENSITY

1.000 plants/ha.

SOIL

Loamy-sandy soil.

OROGRAPHY

Slope. NE-SO.
810 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.

DESTEEMING, NO CRUSHING

ALCOHOLIC FERMENTATION

Cement tanks.

MALOLACTIC FERMENTATION

New french oak barrels.

FILTRATION METHODS

ALCOHOL

14,5 %.

TOTAL ACIDITY AND PH

6,7 g/l, 3,38.

PRODUCTION

1.483 bottles of 75 cl and 26 magnum.

AGING

Aged for 16 months in French oak barrels (Darnajou) and a further 6 months in French foudre (Taransaud).

