FAMILY WINERIES

PRUNO 2021

FINCA VILLACRECES - D.O. RIBERA DEL DUERO

GRAPE VARIETIES

95% Tempranillo y 5% Cabernet Sauvignon.

VINEYARD

It comes from 64 hectares of owns vineyards located in the state of Finca Villacreces + Pinos Claros with an average of 25 years. Trellis.

TASTING NOTES

Intense cherry red colour with a purplish rim. Intense aroma with complex and concentrated notes reminiscent of roasted cocoa and coffee caramel. Balsamic notes against a background of red fruit (cherries and blueberries) with an elegant mineral reminiscence. In the mouth it is fleshy, with excellent structure. A full-bodied wine with good volume on the palate, with perfectly integrated ripe tannins and a great amount of fruit and maturity. Excellent and complex persistence on the finish, marked by notes of dark chocolate and balsamic hints of black liquorice. A wine with an amusing and fresh memory that invites you to drink.

91 THE WINE ADVOCATE, ROBERT PARKER.



YIELD

5.000 kg/ha.

VINE DENSITY

2.222 and 3.086 plants/ha.

SOIL

Loamy-sandy soil.

OROGRAPHY

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

AVERAGE TEMPERATURE

Continental with atlantic influence, average temperature 11,50°Cand solar exposure of 2.400 h/year.

RAINFALL

350-400 mm.

VITICULTURE

Land cover in ecological viticulture. Organic. Traditional with vegetal ground cover.

HARVEST

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

DESTEEMING, NO CRUSHING

ALCOHOLIC FERMENTATION

Stainless steel tanks with double pissage.

MALOLACTIC FERMENTATION

Stainless steel tank, oak fermentation vat and oak barrels.

FILTRATION METHODS

CLARIFICATION METHODS

ALCOHOL

14,5 %.

TOTAL ACIDITY AND PH

5,9 g/l, 3,69.

AGING

12 months. 100% french oak (Darnajou, Taransaud, Demptos y Berthomieu) second and third year.

