

ARTEVINO

FAMILY WINERIES

FINCA VILLACRECES SPECIMEN N°4

20% 2019 + 18% 2020 + 19% 2021 +
21,5% 2022 + 21,5% 2023

FINCA VILLACRECES - D.O. RIBERA DEL DUERO

GRAPE VARIETIES

79% Tempranillo y
21% Cabernet Sauvignon.

VINEYARD

Selection of the best old plots from the
64 has. of the vineyard planted in Finca
Villacreces of different years.

TASTING NOTES

Deep cherry colour, with garnet tones.
The three vintages which form the wine
give complexity in aroma. Cabernet
Sauvignon variety recognized presence
emphasizes an intense ripe fruit
aroma, liquorice with mineral and
balsamic hints. Oak wood is really well
integrated thanks to the softening in
foudre which gives an elegant delicacy
to the wine. On the palate it shows
a fatty and mouthfilling entrance
continuing until a lingering and long
end. The perceived aromas on the nose
are transferred to the mouth which
allows the enjoyment of a flavorful
aroma with ripen tannins and memories
of liquorice, fruit, coffee...



YIELD

3.500 kg/ha.

VINE DENSITY

2.200 plants/ha.

SOIL

Gravelly-sandy soil.

OROGRAPHY

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

AVERAGE TEMPERATURE

Continental, average temperature
11,50°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

Wooden vats and stainless steel tank.

MALOLACTIC FERMENTATION

Barrel and vat, both of french oak.

FILTRATION METHODS

ALCOHOL

14 %.

TOTAL ACIDITY AND PH

6,4 g/l, 3,52.

PRODUCTION

7.569 bottles of 75 cl.

AGING

Specimen aged an average of 48
months in 500 l. french barrel and
1.200 l. foudre.

IZADI

Finca
VILLACRECES

VETUS ORBEN