



PROVENTUS

2018

by TR3SMANO.

HARVEST 2018:

The 2018 harvest in Ribera del Duero was preceded by a very cold winter and a spring with significant rains. The sprouting, at the end of April, was free of frost. The summer was warm and dry, but the abundant water reserves of the soil, propitiated an adequate and healthy development of the vine and complete ripening of the grapes. The harvest took place during the first half of October.

CHARACTERISTICS OF THE GRAPE:

For more than 20 years, Fernando has been planting vineyards in Tinta del País in the Olmedillo area. Applying a supported vase-shaped planting system. And with a high density of strains per ha. In these vineyards located at an altitude of about 850 m on poor soils, low yields and a fruit with surprising quality are achieved.

PRODUCTION AND AGING:

Harvest by hand in small boxes. Meticulous selection of grapes at the reception table. Filling of barrels in November 2018. Natural stabilization of the wine exclusively from racking and exposure to the cold of the environment. Bottled in February 2020.

TASTING NOTES:

High color intensity. Red cherry tone. Nose intense aromas of red fruits with toasted notes and spices (pepper). On the palate, it is a tasty and silky wine that blends the fresh touches of the fruit with the toasted of an impeccable wood. Adequate structure and balance. Showing mature and rounded tannins. Good acidity and persistent in the mouth.

PAIRING:

Paired perfectly with Iberian Ham and cured cheeses. With main dishes with lamb, game or red meat. With dark chocolate desserts.

TECHNICAL DATA:

- Alcoholic strength: 14,5% vol.
- Bottling: February de 2020
- Rating added by the Regulatory Council: Very Good.
- Serving temperature: 16° C. No need to decant.
- Production: 46,100 bottles of 75 cl
- Storage: at a constant temperature between 16 and 18°C. Always sheltered from direct sunlight.

Elaborated by:

Fernando Remíz de Ganuza

Pedro Aibar