

TR3SMANO.

vendimia 2018



HARVEST 2018:

The 2018 harvest in Ribera del Duero was preceded by a mild winter and a spring with significant rainfall. The sprouting, at the end of April, was free of frost. The summer was hot and dry, but the abundant water reserves in the soil favoured an adequate and healthy development of the vine and complete ripening of the grapes. The harvest was carried out during the first fortnight of October.

CHARACTERISTICS OF THE GRAPE:

100% Tinta del País. Grown in old vineyards of between 35 and 80 years old, located in the area of Olmedillo, Roa, La Horra, Moradillo and Peñafiel. Cultivated in very poor soils of limestone parent rock covered with clay in the area of Burgos and gravel in the area of Peñafiel.

TASTING NOTES:

Very high intensity of colour in cherry red tones. The nose is a surprising mix of aromatic and fresh blue flower notes over ripe red fruit and subtle hints of toasted, smoked flavours, tea, coffee and spices. In the mouth, it is fleshy and fresh with complexity and power, yet fine and elegant. The tannic structure is silky and perfectly balanced with the acidity and alcohol. Prolonged persistence in the mouth.

SELECTION AND AGING:

16 months ageing in new French oak barrels.

TECHNICAL DATA:

- Alcohol strength: 15% vol.
- Bottling: March 2020.
- Rattling added by Regularoty Council: Very Good.
- Serving temperature: 16°C.
- Production: 47.314 bottles of 75 cl, 3950 bottles of 1,5L y 550 bottles of 3L.

PAIRING:

It pairs perfectly with aperitifs with Iberian jam or cured sheep milk cheese. Main courses of lamb, wild game meat or red meat. Dark chocolate desserts.

Elaborated by:

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