

MALLEOLUS DE VALDERRAMIRO 2015

HISTORY

Named as the Valderramiro vine plot, planted in 1924. This wine represents the maximum respect and importance for the "terroir".

CHARACTERISTICS OF THE HARVEST

From April until mid July temperatures were higher than average that favored the vegetative cycle of the vine. Occasional rainfalls in July helped to overcome the high seasonal temperatures. After the veraison the night temperatures dropped significantly meanwhile day temperatures were on average 25 c. This caused early maturity of the grapes and resulted in an early harvest and an extraordinary vintage.

WINEMAKING PROCESS

The alcoholic fermentation has taken place in stainless steel tanks for 26 days of small size at a controlled temperature and malolactic fermentation took place in American oak barrels. The wine has aged in French oak barrels.

TASTING NOTES

Cherry red very covered. On the nose it is intense and complex, very characteristic of this wine and which again another year expresses the best of our oldest vines. Varietals of the most genuine tempranillo are the protagonists, mature and rich in nuances thanks to aging in fine oak barrels. On the palate it is powerful with silky and long lasting tannins. The finish is long and persistent.

TECHNICAL DETAILS

Appellation: Ribera del Duero

Soil: Clay





Location: Pesquera de Duero

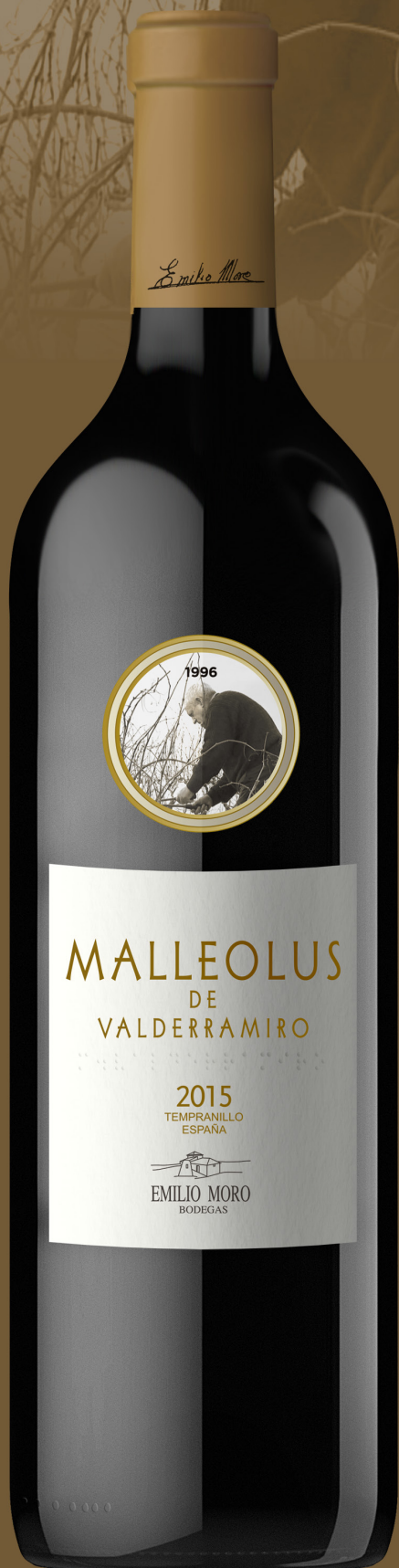
Orientation: Southwest

Malolactic F.: 30 days in american oak barrels

Variety: 100 % Tempranillo

Ageing: French oak barrels

	2007	2008	2009	2010	2011	2014	2015
	96	96	93	92	92	93	92
Wine Spectator	94	90	95	94	90	95	
	93	92	96	97	95	95	
Wine & Spirits			93	92			
vinous	93		93	95	93		
	94	94	93				
	99	97	97	98	99		97
		96	96	96	96		95
JAMES SUCKLING.COM					93		



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