

# VT VENDIMIA SELECCIONADA



## Surprising, complex and extraordinary.

A unique wine made with the best selection of Tinto Fino, Cabernet Sauvignon and Merlot from our own vineyards at "La Revilla" estate. An international style wine with an extraordinary nose and great volume, unctuousness and an enveloping body on the palate. A limited production wine with great ageing potential.

### DESIGNATION OF ORIGIN

Ribera del Duero.

### VINTAGE: 2018

This year saw a mild winter with low rainfall followed by heavy rains in the spring. In general, the temperatures were moderate and constant, even during the months of July and August, and this provided a good plant vegetative development which, together with the good water balance in the soil, enabled the vineyard to bring to fruition a large amount of grapes with a phenolic maturation well matched with the technological maturation.

### WINERY AND VINEYARD'S LOCATION

Piñel de Arriba moorland, "La Revilla" estate at 915 m altitude.

### TYPE OF SOIL

Limestone soils with some clay veins in some parts of the estate.

### VINEYARD AGE

An average age of 25 years.

### TYPE OF VINE

Goblet in Tinto Fino, trellis in Cabernet Sauvignon and Merlot.

### DATE OF HARVESTING

3rd October Tinto Fino, 3rd October Merlot and 23rd October Cabernet Sauvignon.

### VARIETIES

Tinto Fino (75%), Cabernet Sauvignon (12,5%) and Merlot (12,5%).

### % ALCOHOL

15 %.

### WINEMAKER

Ricardo Velasco Pla.

### ELABORATION

We carefully select the Tinto Fino, Cabernet and Merlot grapes from our "La Revilla" estate to elaborate this wine with a previous pre-fermentation maceration for a long time in the case of the Cabernet and Merlot and a shorter time for the Tinto Fino. During the subsequent fermentation we allow the grapes to infuse, slowly releasing their compounds to the wine, with a maximum of one or two pumping overs per day and a delestage at the appropriate time. The post-fermentation maceration is always determined by tasting.

### TIME IN BARREL

Around 16 months of ageing in fine grain French oak barrels with 25% of new barrels during the first two months, which are subsequently racked into barrels of 2 and 3 uses.

### TASTING NOTES:

**Appearance:** Deep cherry red colour.

**Nose:** Complex, full of nuances. Aromas of red and black fruit compote with floral hints, notes of white pepper, toasted bread, coffee and a balsamic hint.

**Palate:** Great volume and unctuousness on the palate with a bright texture and very good level of acidity. A wine of great length with an enveloping finish.

### PAIRING

Ideal pairing with rice and pasta dishes as well as grilled white meats and oily fishes such as red tuna in tataki.

