

CANTA MUDA, PARCELA 64

D.O. Ribera de Duero

Red oak wine 2018

BODEGAS
briones
ABAD

GRAPE VARIETY: 100% Tempranillo (Tinta Fina).

DENOMINACIÓN DE ORIGEN: Ribera del Duero

VINEYARD: Owned by the family. Vines are 26 years old

SOIL: Hillside, lime-rich clay.

CLIMATE: Continental with influences from Atlantic

YIELD: 4000 kg per hectare maximum

CULTIVATION: Traditional manner

HARVESTING: Grapes are handpicked using 15kg crates, and quality selected for quality in both the vineyard and the winery.

WINEMAKING: Maceration lasts from 16 to 20 days. Fermentation is at 28°C. Malolactic fermentation takes place in barrel. Aged in barrel (75% French oak and 25% American oak) for 14 months. Further aged in bottle for 8 months.

TASTING NOTES:

Intense colour of picota cherries with hints of maroon. Clean and bright. Nose is intense and complex with aromas of ripe fruit compôte, heavy with blackberry and plum and blending in just the right proportion with barrel scents of coffee, clove and toffee. You'll also detect the subtle fragrance of liquorice, characteristic of the Tempranillo varietal. Enters like the well-structured wine it is; fleshy, expressive, smooth and full-bodied and passage through the mouth is very well-balanced. The tannins are ripe with no rough edges, giving embracing notes that persist to an extremely pleasant finish.

SERVING TEMPERATURE: 14 to 16 °C / 57.20 to 60.80°F

LIMITED PRODUCTION: 16,320 bottles



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