

CANTA MUDA, FINCA LA CEBOLLA

D.O. Ribera de Duero

Red Signature Wine, 2018



GRAPE VARIETY: 100% Tempranillo (Tinta Fina).

DENOMINACIÓN DE ORIGEN: Ribera del Duero

VINEYARD: Owned by the family. Vines are 33 years old. Height - 920 m.

SOIL: South facing vine planted on a hillside with Clay/limestone soil

CLIMATE: Continental with influences from Atlantic

YIELD: 3.500 kg per hectare maximum

CULTIVATION: Traditional manner

HARVESTING: Grapes are handpicked using 15kg boxes. Double selection on the vine and in the winery.

WINEMAKING:

Cold soak (10-15° C) for 48 hours minimum before fermentation begins. Alcoholic fermentation controlled bellow 30° C using native yeasts from the grape. Malolactic fermentation in new French oak barrels for 20 months.

TASTING NOTES:

A clean brilliant deep cherry red with garnet hues.

On the nose intese with complex aromas. Pertectly defined red and black fruits on a spicy background with toasted oaky notes of coffe and chocolate with a final touch of liquorice.

On the palate it is intense and mouth filling with its own personality. Powerful and meaty with distinctive notes of confiture fruits accompanied by spicy tones of toffee and well defined liquorice. An enveloping round creamy finish.

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

