



NABAL Crianza

RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN

Appellation: Ribera del Duero
Denominación de Origen

Vintage: 2018
Harvested on October 8th

Variety: Tempranillo 100%

Vineyards: These old vines, planted in microplots at more than 860 meters altitude, are located in the villages Gumiel de Izán and Villanueva de Gumiel with an average age of 80 years old.

These bushed vines were planted on clayey-limestone soils which gives a special complexity to the wine, while allowing slow ripening for this Tempranillo.

The growing cycle is made in the most natural and practically organic way, with maximum yields of 2,500 Kg/Ha. Pruning and harvesting are made by hand.

Vinification: Selected best grapes enter the stainless steel tanks without squeezing, thru gravity run-off.

A cold maceration is done to extract their potential of aromas and color. Alcoholic fermentation starts naturally through its own yeasts and takes place at controlled temperatures of 26°C with smooth and frequent pump over the cap runs.

Malolactic fermentation is made partly in tanks and in barrels on its lees in new American and French oak.

Ageing: During fourteen months in 80% new French and 20% new American oak. This important phase in barrel will profile its aroma and structure.



Analytical data:

Alc.by Vol: 14,5% • pH: 3,70 • Total acidity: 4,52 g/l •
Total SO₂: 35 mg/l • Residual sugars 1,70 g/l •

Tasting notes: Very vivid garnet color of great density and depth with a clean and bright appearance.

On the nose, it has varietal aromas of ripe red fruit, with a spicy and sweet background, standing out aniseed and other infusion herbs notes.

Powerful and expressive entrance on the palate maintaining the balance between fruit and noble wood.

Food pairing: Ideal with red meat and feathered game (duck) accompanied by sauces or fruit garnish. It also pairs with white meats, ham, charcuterie, aged and blue cheese.

Storage and serving guidelines: Kept in optimal conditions (cool and constant temperature) this wine will evolve positively in the coming years. Serve at 15° thru 17° C in a large fine wine glass.

Awards 2022

92 points • Wine Enthusiast 2022 (USA)

91 points • Tim Atkin MW Ribera del Duero Annual Report 2022

90 points • Guía Peñín (Spain)

