



NABAL *Gran Reserva*

RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN

Appellation: Ribera del Duero
Denominación de Origen

Vintage: 2015
Harvested on October 15th, 2015

Variety: Tempranillo (90%) and Merlot
and Albillo mayor (10%)

Vineyards: These grape varieties grow in microplots located on slight slopes by the mountainside, in old bushed vines planted between 1900 and 1930, some of them "Pie Franco" vines, meaning that they resisted the phylloxera and that preserve the native root of the original variety.

These microplots for Gran Reserva are an accurate selection of the best grapes in three microplots in Gumiel de Izan, at 860 meters of altitude. This vinegrowing -albeit not certified yet- is organic because it does not use any chemicals and, through hand pruning, it aims for a yield of no more than 1.500 or 2.000 kg / ha.

Winemaking: These grapes, which are to be slightly overripe, are harvested by hand and transported in 15-kg-boxes to the winery. At the entrance to the winery, a long and peculiar selection of the bunch is carried out, determining a good maturation of the stem, since most of these clusters are to be put complete and not destemmed in tanks of low capacity.

A cold pre-fermentative maceration is carried out for a week, seeking aromas and colour, followed by a long alcoholic fermentation at a controlled temperature (26-28°C) and a subsequent post-fermentative maceration with its skins.

After this stage, the wine performs malolactic fermentation in 100% French oak barrels of first use.



Ageing: Aging in 100% French oak barrels during 25 months. The oak selected for this wine comes from the best French forests, with very fine grains and with medium-long toast aromas for its better integration due to the long aging it will have.

Analytical data: Alc. 14,9% by Vol • pH: 3,63 •
Total acidity: 5,06 g/l • SO2 total: 77 mg/l • Residual sugar: 1,8 g/l

Tasting notes: Garnet cherry color and ruby trim. In the nose it is fine in aromas, sweet, elegant, with a marked varietal character and soft toasted. Very complex balsamic remembrances, predominantly aniseed and licorice, ripe black berries on undergrowth background and a floral nuance that evokes violet aromas. Complex and expressive.

The palate is round, structured and voluminous. In retronasal the fine toast aromas reappear on the black fruit. Silky tannins within a powerful structure, with great persistence and elegance. An intense, powerful, concentrated wine with long aftertaste.

Food pairing: Roast and traditional stews, game and cured cheeses are good partners for Gran Reserva, but also red meats. Even fish, when grilled, take on additional flavors and characters that really reveal the depth of this signature wine. Dare to try it with chocolate of high cocoa purity, Awesome!

Storage and serving guidelines: Kept in optimal conditions (cool and steady temperature) this wine will evolve positively in the coming years. Serve at 16° thru 18° C in a large fine wine glass.

Awards 2020 and 2021

91 Points • DECANTER – United Kingdom
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