



# VALLE DE NABAL

RIBERA DEL DUERO  
DENOMINACIÓN DE ORIGEN

**Apellation:** Ribera del Duero  
Denominación de Origen

**Vintage:** 2019  
Harvested on September 26th.

**Variety:** Tempranillo 100%

**Vineyards:** With a perfect location between the villages of Gumiel de Izán and Villalbilla de Gumiel, at 850 meters, these vines were planted on trellis about 40 years ago on slight slopes of calcareous clay soil and undergo extreme temperature changes. Average yield is limited to 5000 Kg/ha.

**Vinification:** Grapes are put into tanks with whole grain and fermented with autochthonous yeast. A pre-fermentative cold maceration is done for extraction of aromas and color. Fermentation at 25° C with soft and short daily pump over the cap runs. A post-fermentative maceration of maximum 3 days is followed by a natural malolactic fermentation, controlled at 21° C. After the second fermentation, the wine is transferred to new French and American oak barrels.

**Ageing:** In French (40%) and American (60%) oak barrel aged for 9 months.

**Analytical data:**

Alc.by Vol: 14,50% • pH: 3,53 • Total acidity: 5,70 g/l •  
Total SO<sub>2</sub> : 40 mg/l • Residual sugars 0,32 g/l •



**Tasting notes:** Deep and intense red cherry color. On the nose a base of young fruit shows character, freshness and remarkable finesse. Sensory notes of barrel over time. Spicy and balsamic aromas, predominantly of clove and scrubland, stand out. It shows a perfect integration between the wine and its barrel aging. It is full-bodied, well-balanced, tasty and with a broad sensation on the palate. Its vivacity and nice structure give this wine a great potential for expression and complexity over time.

**Food pairing:** Ideal with charcuterie, semi-cured cheeses, oily-fish and white and red roasted meats, such as goat ling or lamb. It goes well with mushrooms; also with dishes of sauced cod, and fish in sauce in general. It is ideal for pasta and a perfect ally for tapas.

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

**Awards:**



92 Points • Decanter International Awards

92 Points • Tim Atkin MW

90 Points- Gold • Catavinum

