

RD *Ramos Ducher 9 meses 2018*

A great raw material from our vineyards, with a high polyphenolic concentration due to its limited production, is the origin of the personality of the RD Ramos Ducher.

- Vines** Tamarón, 865 m, loamy clay soil
Valdelozán alto, 860 m, sandy loam soil with gravel. Average age 45 years. Traditional, sustainable viticulture, absence of herbicides and systemic treatments
- Variety** 100 % tempranillo
- Grape harvest** Manual harvest in 4,500 kg trailers, giving priority to the speed of delivery of the grapes to the winery, avoiding oxidation and contamination. The vineyards are located within a radius of less than 3 km from the winery.
- Elaboration** Traditional, very neutral, respecting the primary aromas as much as possible.
- Aging wine** 9 months in 80% french barrel and 20% american barrel.
- Production** The grape quantity, 25.600 kg, gives rise to 17.920 bottles, limited and numbered production.

