



ARCHANGELUS
GABRIHEL

FRENCH OAK

RIBERA
DEL
DUERO

ARCHANGELUS GABRIHEL

FRENCH OAK 2014

WINE: Red wine from 2014 vintage.

DENOMINATION OF ORIGIN: Ribera del Duero.

VINTAGE CLASSIFICATION:

Very Good (24/03/2015) C.R.D.O.

VARIETALS: 100% Tinta del País (58 & 46 year old bush vines).

VINEYARD: Old vines from Pago Majadillas and Pago de Valdecobos (Chalky-Clay) Rainfed.

CLIMATOLOGY: harsh winter, more normal than others, rainy, creating a good water reserve, rains in April and May. With a normal spring bloom. Fresh water in June and July and in August a bit of sun and bit of rain, sun and shade. Veraison occurred on time. In September we had a good summer sun. At the beginning of October and the grape harvest was in its way.

Grape tasting was on October 3rd giving us a nugget with brown tones, a grape that comes off well from the cluster and the cluster from the vine. Ripe grape pulp, homogeneous, and tinted on the sides by tannins and anthocyanin that come off quite easily. In the mouth the grape was sweet, low in acidity and with little or no astringency. Quality and health of the grapes in the Vineyards, **Exceptional**.

HARVEST: Middle of October (from 2 to 11). Hand-picked and selected from the vines by the harvester, who are all members of the family. The grapes were collected in plastic crates holding 12 or 20 kg, stackable for easy transportation.

WINE PROCESS: We kept the must contained for 5 to 7 days (2 deposits) delaying the fermentation process and extracting colour from the antocyanins (maceration). The wine was pumped over 3 times a day to break the cap and extract the richest colour possible. The alcoholic fermentation lasted 7-9 days and temperature was controlled between 27 to 29 degrees. Pip extraction reaching 24% using the delestages method. Only first must. Natural malolactic fermentation. Albumin clarified. Decanted due to the harshness of the winter. **Not filtered**.

BOTTLED: at the beginning of March 2016 (February 25) (after having spent 13 months in French oak barrels (100%), fine grain, medium roasted and of extreme quality, in bottles where it rests until the day of its labeling and subsequent consumption.

TASTING NOTE

Colour: Intense, with much dye. High well-defined layer. Cherry red with violet details on the rim. A little more intense than the American oak, for the aging it carries. Glycerin, clean, bright and stunning vibrancy for the time in barrel.

Nose: Powerful, something more masculine, with a certain softness, also, in fruit aromas, crisp, very intense and fresh, blackberry and currant, plums, all in compote, very balanced with French oak (coconut, cinnamon, black spice, undergrowth, smoke, tobacco, balsamic), more complex than the other oaks. Good set with alcohol.

In mouth: Fruit forward, although dry, very fruity and powerful, but soft tannins, balsamic, fresh tannin and fruity with the sensations of cask touches like cinnamon, coconut, undergrowth, tobacco, liquorice, liquor. Evolution without blunting. Full in the mouth. Long finish. It is at its optimum moment of consumption.

Best served:

Giving its texture this wine can be stored for a few years.

Best drunk in 2018 to 2020.

Served at 16-18 degrees allowing the wine to breathe for 20 minutes before serving. Keep away from sunlight. Keep temperature of about 20 degrees with a bottle kept horizontally.

ANALISYS

Alcoholic Grade: 13,83% Vol.

Acidity (TH+): 5,34 g/l

Volatil Acidity 0,55 g/l

Sugarr: 1,70 g/l

Density: 0,993

Food suggestion: Cochinillo or Lechazo Roasts, Red meats, Iberian, Pates. Zarzuelas and stews with Fish.

Tasting notes done 1st June 2018 by Sommelier Gabriel García Agudo (Asoc. Sumilleres Aranda y Ribera) (UEC)