

Pozo de Nieve 2019

"One part of the Story & Tradicion from our country"



HISTORY

A "snow pit" or "fridge", was a well in which snow was stored under the sun during the winter months for use in the summer months.

The cold served as much to prepare "ice-cream" for the nobles as to preserve food, especially fish. At the end of the summer the well was cleaned and repaired.

When the winter snows arrived it was filled with the snow located around, putting the pressed snow in a uniform way in layers separated by layers of straw to better isolate the snow and facilitate its extraction.

Inside the facilities of Bodegas Vega de Yuso, we find a fantastic 16th century snow well, in perfect condition.

ELABORATION

The wine is fermented with its own skins for 12 days at 24°C, with a cold pre-maceration of 4 days. After having been uncovered, malolactic fermentation is carried out for 2-3 weeks in stainless steel tanks. The aging process is carried out in American oak with a minimum of 4 months.

TECHNICAL DETAILS

DO: Ribera del Duero

VINTAGE: Excellent.

VARIETY: 100% Tempranillo (Tinto Fino)

LOCATION: Quintanilla de Onésimo.

VINEYARD: Young vineyards with ages from 5 to 15 years. With an average production of 6,000 kg/ha and a type of clay soil with sandy soil.

MALOLACTIC F.: 21 days in stainless steel tanks

AGEING: 4 months on american oak barrels.

TASTING NOTES

Red Cherry COLOR with a violet rim.

On the NOSE it offers powerful floral aromas (white flowers) and not very ripe red fruits. It is Fresh, elegant and with fine balsamic bouquet.

On the PALATE, we taste a fresh, elegant, very floral as in nose, and balanced acidity with a long, warm and lasting finish.

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