



# VETUSTA

VIÑAS DE FUENTENEbro

*Tempranillo 2018*

**Vineyard:** The grapes come from our own vineyards "El Bosque" and "Carrascalon" located in Fuentenebro (Burgos). Both terroirs are in a high altitude range from 960-1000 meters above sea level of a red clay soil.

These vineyards were planted in 1999 and each produced 5800 kg per/Ha for this vintage.

**Elaboration:** The harvest was done manually in boxes of 15 kg moving to the warehouse in the first thirty minutes. To preserve the quality and the aromas of the grapes these are cooled to perform a pre-fermentation maceration. Once finished, the alcoholic and malolactic fermentations, the wine is deposited in concrete tanks and finally was aged for 4 months in barrels, 80 % French Oak and 20 % American Oak.

**2018 Vintage:** The 2018 vintage in Ribera Del Duero it was defined by strong frost at the end of May. A very dry summer and some storms brings a good vintage. Although that helped the vineyards to strenght and finish its maturation correctly. The harvest was very early, during the last week of September, with an excellent maturation.

**Tasting:** The wine exhibits some violet tones showing youthness, with red ribbon that tell us about the maturation in barrels. Fuentenebro, a full bodies wine with all the flavor of the fruit, cherry and blackcurrant notes. Smooth and elegant notes in mouth with a very good balance between acidity and tannins. The wine presents the typicity and freshness of the terroir.

**Consumption:** Optimum temperature 13°C to 15°C

Viñedos La Dehesa, S.L.  
Avda. Portugal 54, Parcela 16. nave 1.  
09400 - Aranda de Duero - Burgos (Spain)

Tel.: 947 556 992 / 629 613 213  
info@bodegasvetusta.com  
www.bodegasvetusta.com

RI  
BE  
RA  
DUERO