



GEOGRAPHIC ORIGIN

D.O. Ribera del Duero.



VARIETAL COMPOSITION

100% Tempranillo grapes.



VINEYARDS AND WINEGROWING

Fine selection of grapes from the best vines and plots. Located in Peñafiel, Sotillo de la Ribera and Hontoria de Valdearados regions, plots with clay soil and river pebbles in the lower vineyards while the rest are located at 900 m.a.s.l. or above in a plateau with a limestone layered soil. Age of vines: 40 to 80 years.



WINEMAKING

Hand-picked grapes in 10 kg boxes. Cooling of grapes in refrigerated room down to 4°C. Double hand selection of the best clusters and grapes. Seven-day cold pre-fermentative maceration at 10°C. Plot by plot vinification in thermoregulated stainless steel tanks for a month. Smooth extraction with regular punch down and pump-over maceration techniques. Malolactic fermentation in new French oak barrels.



TIME IN OAK

18 to 20 months in fine lees in lightly toasted French oak barrels (50% new, 50% one wine barrels).



TASTING NOTES

This wine is black in colour, with garnet-coloured reflections. Very expressive and complex nose, with hits of dark berries, such as wild blackberries or blackcurrants, interspersed with notes of espresso and mocha. This wine has a concentrated palate: it is powerful but not excessive, being balanced by an attractive acidity. This makes Vega del Yuso an aromatic, balanced wine, with a cramy tannic structure and an attractive freshness in the palate.