

GUADEMEYA 2014

Producer: Bodegas Buen Camino

Wine region: D.O. Ribera del Duero

Colour: Red

Alcohol content: 14% vol.

Grape variety: 100 % Tempranillo

VINEYARD DESIGNATION

Soil description: low-nutrient soil with loams and limestone bottom. Vineyard average elevation between 850 and 900 metres on a Southern orientated hillside.

Surface: 4 hectares. Handcrafted and herbicide free.

Climate: layout in one of the highest areas in Ribera del Duero, it is known by its extreme contrasts of temperature between the day and night.

Yield: 3500 kilograms per hectare.

CRAFTING

Harvest: Manual collection in 15 kilograms buckets. Double selection (in harvest and in winery). The transport is made immediately in small journeys.

Vinification: Destemmed and slightly squeezed.

Alcoholic fermentation controlled thermally to 27C. Daily Pumping and dribble according to tasting.

Spontaneous malolactic fermentation at 21C.

Ageing: 12-18 months in new French oak barrels.

Bottled: the wine is rested in the bottle for a minimum of 24 months before it is traded.

TASTING

Colour: red picota cherry. Clean and bright.

Aroma: complex aromas which express the particularity of its soil. Primary cherry and blackberry aromas with a slight toasted base (toffee, cedar and spices).

Mouth: significant entry, fruity, well balanced. Well equilibrated among its freshness and fine tannins. Round and long tasting.

Perfect serving temperature: between 15-17 C