

disco

ribera del duero

denominación de origen

VINTAGE
2019

QUALIFICATION
Excellent

VARIETY
Tinta del pais 100 % (Tempranillo-type grape)

TYPE OF VINEYARD
La Aguilera vineyards more than 40 years-old

TRAINING METHOD
Trained according to the traditional goblet method

GRAPE HARVEST
By hand in 16 kg boxes in the second week of October, transported to the wine-cellars in 3000 kg trailer-loads

MACERATION
10 days with the temperature controlled by water-showers

AGEING
6 months in barrels 60% French, 40% American oak

TYPE OF "TOASTING"
Medium plus

FILTERING OR CLARIFYING
Very light process of filtering or clarifying which can give rise to light precipitations at a later date

HEAD OENOLOGIST
Julio Cesar Conde

