

# el holgazán



## Red wine

Appellation / Denominación de Origen  
**Ribera del Duero**

Vintage **2018**

Variety

**100% Tempranillo (Tinto fino)**

Vineyard

On a special plot 'el Holgazán' in Tubilla del Lago (Tubilla derives from the Latin word 'Tuillan' which means tuff, limestone) a cluster of vineyards with unique characteristics is located at 920m altitude. The plot is on a high plateau with clay-sandy soil and very little vegetation. The roots work their way through deep layers of rocks. It is a privileged location overlooking the Gromejón river with a microclimatic influence from the Sierra de Cervera. The vineyards were planted between 1992 and 1996.

Winemaking

Manual harvest into boxes. Respectful of the environment at all stages of the process, from sustainable viticultural techniques to the final stages of production in the cellar. The wine has a very low sulphite content.

Agíng

**7 months in 300 litre French oak barrels and 6 months in concrete tanks.**

Bottling

**Not cold stabilized.**

Producción

**29.500 bottles of 0.75 L and 600 bottles of magnum.**

Alcohol

**14,06% Vol.**

Total Acidity

**5,08 g/l**



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## TASTING NOTES

High-quality wine with an attractive clear cherry color. The nose emphasizes the aromatic intensity of red fruits, citrus fruits, mineral tones and liquorice. In the mouth it is médium-bodied with soft tannins. Long, sweet and persistent in the beginning with an agreeable finish which stands out for its freshness.

El Holgazán, natural with minimal intervention and máximum purity.


## PRIZES / AWARDS

Tim Atkin / 91 points Vintage 2016

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