



This wine has a very vivid garnet color of great density and depth with a clean and bright appearance. Varietal aromas of ripe red fruit, maintaining subtle freshness, bring a spicy and sweet background, remarkable aniseed and flower of infusion aromas. The evolution in glass presents the usual bouquet of aging in new barrels, such as roasted coffee, smoked food and cocoa. Varietal notes are very well balanced with barrel aging, which is presented very elegant on mouth. The entrance on the palate is powerful and very expressive while balance between fruit and noble wood is maintained. It has a long and persistent finish, leaving a feeling of fullness in the mouth.

Ideal to pair with red meats, saucy feather game dishes -for instance duck-roasts, poultry, white meat, Serrano ham, charcuterie and cured and blue cheese.

**NABAL**

*Bodegas & Viñedos*



## VINTAGE

2015

## VARIETY

Tempranillo 100%

## VINEYARDS

Selection of old vines in the coolest areas of Ribera del Duero, a wine region increasingly in demand due to the excellence of its vineyards. Globet vines, planted between 50 and 80 years ago and located in different soils, mainly clayey, calcareous stony, rich in pebbles.

Pruning aims for a yield of 3.500 Kg/ha.

The soils impregnate the wine with structure and power that, together with the orientation of the plots, achieve a fine ripening and a very suitable profile for the elaboration of aged wines.

## HARVEST

Grapes were selected and harvested on September 25th, 2015 and transported in cases of 15 Kg to the winery.

## VINIFICATION

Once in the winery, grapes are selected at the table leaving only the best bunches, which are destemmed and enter, without squeeze and thru gravity run-off, the stainless steel tanks. A cold maceration is carried out to extract their potential of aromas and color. Alcoholic fermentation is temperature-controlled at 26° C, with short and frequent pump over the cap runs. The second or malolactic fermentation is carried out partly in tanks and partly in new American and French oak barrels, on its lees to bring more volume and density to the wine.

## AGING

Aging of this wine takes place between 14 and 16 months in 80% new French and 20% new American oak. This period in the barrel will profile its aroma and structure.

## SOME ANALYTICAL DATA

Alc. By Vol.: 14,5% Acidity (Tartaric): 4,42 g/l pH: 3,71

## SERVING TEMPERATURE

Conservation and consumption: between 15° and 17°C

This wine, if kept in optimal conditions (cool and constant temperature) will develop considerable complexity in the coming years.