

Tres Matas Crianza 2017

“The dedication made quality”



HISTORY

The mountain of the “Las Tres Matas”, is one of the most beloved hills by the town of Quintanilla. Three centuries-old oaks crowned the mountain and one lightning struck one of them, leaving the visual one from the town as the label marks, with one of them missing, generating a legend around this event.

ELABORATION

The wine is fermented with its own skins for 15 days at 28 ° C, with a cold pre-maceration of 4 days. After having been uncovered, the malolactic fermentation is carried out for 1 month in American and French barrels. The aging process is carried out in American and French oak with a minimum of 18 months.

TECHNICAL DETAILS

DO: Ribera del Duero

VINTAGE: Very Good Quality

VARIETY: 100% Tempranillo (Tinto Fino)

LOCATION: Quintanilla de Onésimo.

VINEYARD: Middle age vineyards from 25 to 45 years old. With an average production of 5,000 kg/ha and a type of clay and chalky soil.

MALOLACTIC F.: 30 days in american and french oak barrels.

AGEING: 18 months in american and french oak barrels.

TASTING NOTES

Very bright, intense and very covered cherry red COLOR, as the vintage defines.

On the NOSE, we have a very intense aromatic, with caramel notes, tofes, toasts and a great remains of dark chocolate. It has very strong balsamic tones, but with a very important wine base, with overripe fruits.

On the PALATE, we taste a powerful wine, with personality, structured, balanced without edges. With a long aftertaste, leaving memories of persistent roasted tones.

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