

Wine name	ALVIDES TERCERA GENERACION			
Producer	BODEGA ALVIDES			
Vintage	2018			
Region	DO RIBERA DEL DUERO			
Type of wine	Aged red wine / Selected vintage 16 months in French oak barrels		Alcohol content	14,7% vol.
Grape variety	100% Tempranillo (Tinto fino)		Sugar content	>2g/l
Temperature and advices	<ul style="list-style-type: none"> • Serve between 16°C and 18°C • Open 1 hour before enjoying it to enable a proper oxygenation. This wine may produce sediments, due to its exclusively natural elaboration. 		Total acidity	4,8 g/l
Ratings	<ul style="list-style-type: none"> • 92 Points JEB DUNNUCK (Vtge. 2015) 			
Production	<ul style="list-style-type: none"> • Limited production of less than 4500 bottles 			
Winemaking	<ul style="list-style-type: none"> • Winemaking: Exclusively made of selected grapes from our best vineyards (located in “La Aguilera” area), harvested by hand at low temperature conditions to preserve the typical features of the variety. This “tempranillo” wine has been aged in selected new French (75%) and American (25%) oak barrels for more than 16 months, and then it has been aged in the bottle. Wine produced ONLY when the weather conditions have been excellent for the ripening of the grapes. 			
Vineyards	<ul style="list-style-type: none"> • Vineyards: more than 85 year old, 100 % Tempranillo (Tinto fino) 			
Soil	<ul style="list-style-type: none"> • Soil: Southeast slopes, light soils composed by gravels, lime and clay. 			
Climate	<ul style="list-style-type: none"> • Climate: continental climate characterized by very cold winters and dry summers, with temperatures strongly contrasted between hot days and cool nights. • Altitude: 875 meters a.s.l. 			
Sensorial analysis	<ul style="list-style-type: none"> • Colour: intense morello cherry red, powerful and with significant depth. The tile and brick nuances are not detected on the edges so far, although the wine’s main colour may be perceived. A very abundant leg generously recovers the glass’s walls. Clean, bright and vital. • Bouquet: big and complex, as corresponds to a wine that remained around 14 months in an oak cask. It is wide and suggestive. With many variations while it is poured in the glass and oxygenates. Over a slight ripe fruit core we can find “tintas”, spices and tars with a mineral hint, followed by cacao, cocoa and some toffee essences over a very well heated oak. • Mouth: it is vigorous, highly vital, with tannins but without being rough, extraordinarily acidity-alcohol balanced, long and meaty. It is a fine wine, in the broadest sense of the word, that will experience a slow evolution and will show velvety sensations in the mouth over the time. 			