

Tres Matas 2016

Vendimia Seleccionada

"The dedication made quality"



HISTORY

This wine comes from the single vineyard "El Hostal". The oldest 4 ha vineyard in the winery, planted in 1965, with an altitude of 850 meters. It is a vineyard planted with a production of 2,500 kg/ha. The hand harvest is picking in a small boxes of 15 kg.

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, malolactic fermentation is carried out for 1 month in new French oak barrels. The aging process is carried out in new French oak with a minimum of 24 months. They are extra fine grain barrels made with oaks from the forest of Tronçais.

TECHNICAL DETAILS

DO: Ribera del Duero

VINTAGE: Very Good Quality

VARIETY: 100% Tempranillo (Tinto Fino)

LOCATION: Quintanilla de Onésimo.

VINEYARD: Vineyards over 55 years old. With an average production of 2,500 kg/ha and a type of clay, chalky and sandy soil.

MALOLACTIC F.: 30 days in new french oak barrels.

AGEING: 24 months in new french oak barrels.

TASTING NOTES

It has a garnet cherry red COLOR very covered with large edges.

On the NOSE we have an intense and highly complex aroma, ripe fruit with caramelized notes, tofes, toasted, elegant and spicy (nut and almond).

On the palate, we tasted very sweet tannin, very structured, fleshy, very persistent in retronasal great complexity of aromas.

Bodegas y Viñedos Vega de Yuso, S.L.

Basilón nº 9-Cañada Real s/n

47350 Quintanilla de Onésimo, Valladolid

Tfno:0034 983680054- Móvil: 0034 687735656

Email: bodega@vegadeyuso.com

www.vegadeyuso.com