

Tres Mata Reserva 2015

“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 French oak barrels. The aging process is carried out in French oak with a minimum of 26 months.

TECHNICAL DETAILS

DO: Ribera del Duero

VINTAGE: Excellent

VARIETY: 100% Tempranillo (Tinto Fino)

LOCATION: Quintanilla de Onésimo.

VINEYARD: Vineyards over 40 years old. With an average production of 3,000 kg/ha and a type of clay, chalky and sandy soil.

MALOLACTIC F.: 30 days in french oak barrels.

AGEING: 26 months in french oak barrels.

TASTING NOTES

Cherry red COLOR, intense, very expressive and very covered wine.

On the NOSE, we have a very intense and complex entrance, with caramelized notes, chocolates, tofes, toasts, and nougat. It presents a range of spices, nuts, almonds, cloves and with balsamic tones, fruits over ripe, a large bouquet.

On the PALATE, we taste a very sweet, round and structured tannins, with a very soft, very persistent entry and a long and pleasant aftertaste. With a long, warm and lasting finish remember tofes, toasts, chocolate smells.

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