

LOCULTO 9 SELECCIÓN

TECHNICAL SHEET

Denomination of Origin Ribera del Duero

Town: Pesquera de Duero.(Valladolid).

Variety:100% Tempranillo

Ageing: 9 months in French oak barrels and a year or two in bottle.

ALCOHOL CONTENT 14,97%

VOLATILE ACIDITY 0.55 g/l AC Acetic Acid

TOTAL ACIDITY 4.62 g/l Tartaric acid

D-GLUCOSE + D-FRUCTOSE 0.23 g/l

SO2,60,01 mg/ liter

HISTORY

It is the most personal interpretation that we have in the cellar. Years ago we decided to carry out several small semi-ageing winemaking with grapes from selected plots. The experiences obtained became the Loculto 9 meses Roble Selección. A different wine, closer to the oenological characteristics of each vintage.

WINEMAKING

100% Tempranillo wine from a 40 year old vineyard, harvested manually and selecting the vineyards and their grapes. Before bottling, it has fermented in steel tanks and later in French oak barrels for 9 months.

TASTING NOTES

A deep cherry red wine with shades of violet. Quite powerful fruity aromas of Blueberry , blackberry, toffee, caramel and grilled bread. Nice texture on the palate with voluptuous tannins. Perfect balance between ripe fruit and spicy wood with a toasted finish that gives it its own personality.



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