

Finca Villacreces,
`Nebro` Ribera del Duero 2019
Ribera del Duero, Castilla y León, Spain



Grape Varieties	100% Tempranillo
Winemaker	Lluís Laso
Closure	Natural Cork
ABV	14%
Acidity	5.69g/L
Wine pH	3.62
Bottle Sizes	75cl
Notes	Vegetarian, Practising Organic, Vegan

PRODUCER

The stunning Finca Villacreces estate is located in Quintanilla de Onesimo on the 'golden mile', in the heart of Ribera del Duero DO. The 155 hectare property is bordered by the River Duero to the north and by the vineyards of Vega Sicilia to the west. It was purchased by Lalo Antón of Izadi in 2003 to add further scope to their wine portfolio. The vineyards are now farmed organically, with canopy management and natural treatments used instead of artificial chemicals. As expected, Tempranillo is the mainstay of the vineyards, with Merlot and Cabernet Sauvignon also planted.

VINEYARDS

Ribera is known for its mild rainfall (only 450 millimetres per year) as well as for its marked contrasts between winter and summer temperatures (from -18°C to 45°C). This single-vineyard wine came from a tiny piece of land (1,2 hectares) with some of the oldest vines in Ribera del Duero (more than 80 years of age). The yields are very small (2,000 kilograms in total), meaning intense concentration of the black fruit character and ripe, compact tannins which ensure longevity, as well as very limited availability.

VINTAGE

The 2019 vintage commenced with a mild and dry winter. Virtually no rainfall was seen during spring and summer and these conditions, coupled with episodes of extreme heat, resulted in smaller bunches of highly concentrated grapes; a top-quality vintage with good structure and colour, and moderated alcohol levels. 2019 vintage wines stand out for their intense colour and extraordinary structure.

VINIFICATION

Grapes were hand picked and manually sorted in 15 kg boxes. The grapes were destemmed and whole-bunch fermented in concrete tanks - there was a notable change in the vinification of the 2019 vintage since it was entirely fermented in concrete tanks. Following this, the wine was moved to new French oak barrels where malolactic fermentation took place. They were aged for 12 months in French oak barrels and a further 12 months in foudre before bottling with no fining.

TASTING NOTES

The wine opens with aromas of a bouquet of mocha, coffee, sweet spice, and wild blackberry. On the palate, it is packed with layers of spicy black fruits, length, and well-concealed tannins. It has a soft, toasted aftertaste.