

Finca Villacreces,  
**Ribera del Duero 2020**  
Ribera del Duero, Castilla y León, Spain

*Finca*  
**VILLACRECES**



Grape Varieties **96% Tempranillo**  
**3% Cabernet Sauvignon**  
**1% Merlot**

Winemaker **Lluís Laso**

Closure **Natural Cork**

ABV **14%**

Residual Sugar **5.9g/L**

Acidity **6.1g/L**

Wine pH **3.6**

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

The vineyards here are a mixture of soils: sandy, gravel, shingle and quartz. Each soil type contributes to different flavours in the fruit as well as to very low yields of around just three tonnes per hectare. The vineyards are planted with about 86% Tempranillo (mostly on the sandy vineyards, which give an attractive fleshiness to the wines), 4% Merlot and 10% Cabernet Sauvignon (mostly on the quartz and shingle, giving more mineral complexity). Organic practices are used as much as possible and the close proximity of the river helps protect against frost. The vineyards lie at 710 metres above sea level and are planted with a density of 2,200 vines per hectare.

## VINTAGE

The 2020 vintage started with a winter which saw both mild and extreme temperatures. This was followed by a rainy spring which resulted in early budding and healthy, weighted grape bunches. High temperatures hit in June and July that helped to ripen the grapes to optimal levels, which led to a high quality harvest, with well-structured wines.

## VINIFICATION

Fruit was handpicked into 15 kilogram crates in the second and third weeks of September. The three varieties were destemmed and fermented separately in small stainless steel tanks with 25% undergoing malolactic fermentation in new French oak barrels. The wines were then aged separately in French oak (Taransaud and Darnajou), of which 50% was new, for a period of 14 months, after which the final blend was assembled and bottled.

## TASTING NOTES

This wine is inky purple in colour with an expressive bouquet of espresso, toasted bread, graphite and wild blueberry. The palate is full-bodied, with layers of plush black fruit, woodsmoke and nutmeg, structured by fine grained tannins and juicy acidity,