

Finca Villacreces,  
`Pruno` Ribera del Duero 2021  
Ribera del Duero, Castilla y León, Spain

*Finca*  
VILLACRECES



Grape Varieties	<b>95% Tempranillo</b> <b>5% Cabernet Sauvignon</b>
Winemaker	<b>Alvaro Trigueros Vicente</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>1.63g/L</b>
Acidity	<b>5.6g/L</b>
Wine pH	<b>3.4</b>
Notes	<b>Vegetarian, Practising Organic, Vegan</b>

## 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

Grapes for `Pruno` are only taken from Finca Villacreces' own vineyards, from slightly younger vines. The vineyards have a mixture of soils: sandy, gravel, shingle and quartz, planted with about 90% Tempranillo (mostly on the sandy vineyards, which give an attractive fleshiness to the wines) and 10% Cabernet Sauvignon (mostly on the quartz and shingle, giving more mineral complexity). Organic practises are used as much as possible and the close proximity of the river helps protect against frost. Work is currently being undertaken in the vineyards to raise the height of the canopy to further increase the health of the grapes.

## VINTAGE

The 2021 vintage began with snow throughout the winter months. These challenges continued throughout the spring with instability caused by storms and frosts. Respite came for the vines during summer with mild temperatures and little rain. The harvest was considered excellent, producing fruit of high quality with prominent expression and a great opportunity for ageing.

## VINIFICATION

Both varieties were fermented separately in small stainless-steel tanks. They were then aged separately in second and third-year French oak barrels (Darnajou, Taransaud, Demptos and Berthomieu) for 12 months, after which the final blend was assembled and the wine bottled.

## TASTING NOTES

This wine is deep red in colour. Aromas of red berry fruit are married with notes of toffee from French oak ageing. The fruit-driven palate is complemented by notes of liquorice, with well-integrated tannins and a juicy finish.