## BODEGA VIÑA MAMBRILLA - DESIGNATION OF ORIGIN "RIBERA DEL DUERO"

## TECHNICAL DATA SHEET "ALIDIS" 6 MONTHS IN BARREL



Designation of Origin: Ribera del Duero

**Vineyards:** With selected grapes from the best vineyards in the area.

Own vineyards located on south-facing slopes with gravel soil and clayey bottom.

Grape variety: 100% Red grape of the area

Maceration: 15 days with controlled temperature

less than 280

**Elaboration:** After a very careful and elaborate vintage, begins the following process: reception and selection of the grape, according to the degree and years of the vine, either for young or for aged wines.

The clusters are cleaned before fermentation, and we obtain appropriate wines for a long period of aging.

During fermentation, the must passes from the bottom to the top of the tank, while temperature remains constant.

All with the purpose that the process can be carried out uniformly, and that none of flavorings contained in the must may be lost.

After the fermentation, the solids are separated and the wine is transferred to the storage tanks, where it is subjected to quality control.

Aging: Aged for 180 days in oak barrels.

**Tasting notes:** Attractive color cherry red. In this wine highlights the ripe berries, with soft shades of fine toasted oak.

It is intense, pleasant and well balanced between the wood and the fruit.

Analytical data: Alcoholic strength: 14º vol. / Optimal consumption temperature: 16º

**Remarks:** Due to its natural processing without chemical additives, it is possible to find some precipitate in the bottle but it does not modify its organoleptic qualities or the quality of them, so we recommend decanting before serving at the table.



## Awards:

Roble 2.000: Bacchus Silver Medal / Roble 2.001: Bronze "Zarcillo" and Bronze "Vendimiadora" / Roble 2.002: Bacchus Bronze Medal / Roble 2.003: Bronze Medal International Wine Challenge / Roble 2.006: Silver Medal "Salon Internacional del Vino" Madrid 2.007 – 90 Points Robert Parker Magazine 2.007

Logistic: Units per box / Boxes per pallet / Units per pallet: 12 /80 / 960