

BODEGA VIÑA MAMBRILLA – DESIGNATION OF ORIGIN “RIBERA DEL DUERO”

TECHNICAL DATA SHEET “ALIDIS VS” RED WINE



Designation of Origin: Ribera del Duero

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

Grape variety: 100% Red grape of the area

Maceration: According to tasting.
The malolactic fermentation spontaneously controlled in French oak barrels.

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 in barrel according to tasting: during 24 months.

Tasting notes: Very intense and bright red with blue trims very marked. Notes of ripe fruit, jam, well integrated with the wood. In nose: very elegant. Very powerful, the entrance is very expressive, marking the ripe fruit with special notes. With long body, it is a wine to enjoy quietly and in good company.

Analytical data: Alcoholic strength: 15° vol. / Optimal consumption temperature: 18°

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.



Wine Spectator

Awards: Alidis VS: 93 Points Robert Parker Magazine
Alidis VS 2.009: 95 Points Wine Spectator Magazine
2.015

Logistic: Units per box / Boxes per pallet / Units per pallet: 6 / 150 / 900

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