

Bodegas Ismael Arroyo, S.L.

Ribera del Duero

VALSOTILLO FINCA BUENAVISTA 2017

Vineyards located at 840 metres over the sea level in Sotillo de la Ribera.

Irregular spring with a strong frost on April 27, which left very little

quantity of grapes, but of great quality, tight clusters of small grain.

The grape harvest started on the September 21st.

The vines follow the traditional system head pruned vines.

The grapes are picked up by hand and put in small baskets by selecting them from the same vineyard.

TECHNICAL DATA

Grape variety: 100% Tinta del País (tempranillo)

Vineyards located at 840 metres over the sea level in Sotillo de la Ribera, goblet-pruned

vines.

Alcohol content: 14,5% vol.

Both alcoholic and malolactic fermentations are made at a controlled temperature in stainless steel tanks.

Ageing: This wine has been kept for 6 months in French and American oak barriques in a 16th century underground cellar, at a constant temperature of 12°C., conditions that make our wines have an excellent ageing and keep elegance and enormous sensations.

Vintage Rating from Consejo Regulador D.O. Ribera del Duero: Very Good.

TASTING NOTES

Dark red color, cherry rim. Toasted aromas, spicy, and slightly creamy oak. Rich and tasty in the mouth, fruity and well balanced.



