

Vegantigua 2019

"One part of the Story & Tradicion from our country"



HISTORY

Vegantigua refers to the single vineyard of Carrantigua from Quintanilla, located in the plains of the river next to the winery. It is the first brand elaborated from our winery, which began to be marketed under the name of Vega de Yuso 2003.

ELABORATION

The wine is fermented with its own skins for 15 days at 24 ° C, with a cold pre-maceration of 4 days. After having been uncovered, malolactic fermentation is carried out for 3 weeks in stainless steel tanks. The aging process is done in American and French oak barrel with a minimum of 10 months.

TECHNICAL DETAILS

DO: Ribera del Duero

VINTAGE: Excellent

VARIETY: 100% Tempranillo (Tinto Fino)

LOCATION: Quintanilla de Onésimo.

VINEYARD: Young vineyards with ages from 15 to 25 years. With an average production of 5,500 kg/ha and a type of clay and chalky soil.

MALOLACTIC F.: 21 days in stainless steel tanks

AGEING: 10 months on american and french oak barrels.

TASTING NOTES

COLOR: Ruby Red, with violet tones in thin layer. Covered with good coat.

On the NOSE we will have a very fruity wine, very fresh, with shades of red fruit (cherries, currants, blackberries), a very cheerful wine. Toasted tones of the wood stand out very pleasant without covering the fruit, tones of tofes, coffees and vanilla.

On the PALATE, we taste a pleasant wine, with some tannins of the wood very well assembled to the wine and without disturbing. It is a wine with body, persistent. In retronasal these fresh fruit tones and toasted tones come back out.

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