FAMILY WINERIES

PRUNO 2019

FINCA VILLACRECES - D.O. RIBERA DEL DUERO

GRAPE VARIETIES

90% Tempranillo y 10% Cabernet Sauvignon.

VINEYARD

It comes from 64 hectares of owns vineyards located in the state of Finca Villacreces + Pinos Claros. Planted around 1980. Trellis.

TASTING NOTES

Deep, black cheery colour. Aromas of red fruit embodied with toffee oaky hints from the ageing in French barrel revealing a a sweety and fruity $% \left(\frac{1}{2}\right) =\left(\frac{1}{2}\right) \left(\frac{1}{2}\right)$ wine on the mouth. Reminiscences of ripen fruit and liquorice. It offers up a pleasant and soft aftertaste.

92

THE WINE ADVOCATE. ROBERT PARKER.



YIELD

5.600 kg/ha.

VINE DENSITY

2.222 and 3.086 plants/ha.

Loamy-sandy soil.

OROGRAPHY

Flat. NE-SO. 710 meters above sea level.

AVERAGE TEMPERATURE

Continental with atlantic influence, average temperature 11,50°Cand solar exposure of 2.400 h/year.

RAINFALL

350-400 mm.

VITICULTURE

Integrated viticulture criteria. Organic. Traditional with vegetal ground cover.

HARVEST

Manual in 15 kg boxes. Doble selection in shorting table.

DESTEEMING, NO CRUSHING

ALCOHOLIC FERMENTATION

Stainless steel tanks with double

MALOLACTIC FERMENTATION

Stainless steel tank, oak fermentation vat and oak barrels.

FILTRATION METHODS

CLARIFICATION METHODS

ALCOHOL

14%.

TOTAL ACIDITY AND PH

5,8 g/l, 3,69.

PRODUCTION

717.338 bottles of 75 cl and 13.059 magnum.

12 months. 100% french oak (Darnajou, Taransaud, Demptos y Berthomieu) second and third year.





