



Deep cherry red color with an outstanding intensity. On the nose it contains a base of fruit at the beginning of ripening, with character, freshness and remarkable finesse.

Sensory notes of barrel over time. The spicy and balsamic aromas stand out, notes of clove and scrubland predominantly. It denotes a perfect integration between the wine and its barrel aging, due to a perfect selection of toasted aromas from the wood.

Full-bodied, well-balanced, tasty and with a broad sensation. Power, fruit and acidity integrated with a firm and rounded tannin. Vivacity and structure give this wine a great potential for expression and complexity over time.

Ideal for pairing with charcuterie, semi-cured cheeses, oily-fish and some white and roasted red meats, such as goatling or lamb. It goes well with mushrooms; also with dishes

of sauced cod, and fish in sauce in general. Ideal for pasta with tomato sauce and a perfect ally for tapas with assorted toasts and pinchos.

**NABAL**

*Bodegas & Viñedos*



## VINTAGE

2017

## VARIETY

Tempranillo 100%

## VINEYARDS

Valle de Nabal is a wine produced with grapes selected from plots located in the East area of Ribera del Duero. The vineyards have edaphological characteristics that allow a special expression of the grape's maturation.

Vines were planted on trellis about 40 years ago on slight slopes of calcareous clay soil and undergo extreme temperature changes. Average yield is limited to 5000 Kg/ha. The best bunches have been collected according to quality criteria, loose bunches and small and separated berries together with an optimum maturation.

## HARVEST AND VINIFICATION

Picking of grapes was done on September 21st, 2017 by hand in cases of max. 15 Kg.

Grapes are put into tanks with whole grain and fermented with autochthonous yeast looking for a marked differentiation and personality in the wine. A pre-fermentative cold maceration is done for extraction of aromas and color. After fermentation at 25° C, soft and short daily pump over the cap runs are carried out and the post-fermentative maceration does not exceed 3 days. Natural malolactic fermentation, in stainless steel tanks with temperature control, takes place at around 21° C.

After the second fermentation, the wine is transferred to new French and American oak barrels.

## AGING

It has been aged during 9 to 10 months in 60% new American and 40% new French oak

## SOME ANALYTICAL DATA

Alc. By Vol. 14% Acidity (tartaric): 4,16 g/l pH: 3,67

## SERVING TEMPERATURE

Conservation and consumption between 16°C-18°C