



NABAL *Reserva Selección de la familia*

RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN

Apellation: Ribera del Duero
Denominación de Origen

Vintage: 2016
Harvested on October, 10th.

Variety: Tempranillo 100%

Vineyards: These old bushed vines with an average age of 90-100 years old, grow on microplots of calcareous-clayey soils in the area of Villalbilla de Gumiel and Gumiel de Izán. Its altitude at 950 meters and moderate sun exposure let a slow and balanced ripening occur.

Low yields are a feature in this vineyard, which aims for a maximum of 3.000 kg/ha.

Vinification: After being harvested in 15kg boxes, the grapes are manually selected, destemmed and then vatted without crushing in inox tanks. A cold maceration at 10° C during approximately 3 days, is the start of the vinification of this wine.

It is followed by a ten days alcoholic fermentation at controlled temperature of up to 28°C. Fermentations happen spontaneously, with daily quality controls and soft pump-overs.

A second fermentation on its lees in barrels of new American and French oak, favors the volume and structure of the wine.

Ageing: Ageing of 20 months in new French oak barrels of the highest range from Allier and Vosgues forests.



Analytical data:

Alc.by Vol: 14,50% • pH: 3,67 • Total acidity: 4,99 g/l •
Total SO₂: 52 mg/l • Residual sugars: <0.24 g/l •

Tasting notes: Deep cherry red color with faint violet notes, a sign of its aging in oak.

Nose of great subtlety with ripe fruit aromas very well combined with aging in wood, leading us to special aromas (vanilla, cinnamon) and even to the tempting aroma of coffee or toasting.

It is very complex and powerful on the palate, with a long finish and well-balanced acidity. Fine and smooth tannins fill the palate with interesting sensations. The mouthfeel is of a very fresh, round and persistent aged great wine.

Food pairing: Meats such as grilled beef or pork. However, it also pairs with dark chocolate, combining the flavours perfectly. Seasoned dishes typical from Mexican and Peruvian cuisine are also a good match for this wine.

Storage and serving guidelines: Kept in optimal conditions (cool and constant temperature) this wine will evolve positively in the next 10 years. Serve at 16° thru 18° C in a large fine wine glass.

2022 Awards:

92 points • Tim Atkin MW 2022 Ribera del Duero Annual Report

91 points • Guía Peñín 2023 (Spain)

90 points • Decanter 2022