

NABAL *Reserva • Selección de la familia*

RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN



Variety: *Tempranillo and Albillo Mayor*
Winemaker: *Oscar Navarro*

Vineyards:

The grapes are sourced from a vineyard located over 950 m above sea level, distributed across microplots between the villages of Villalbilla de Gumiel and Gumiel de Izán. The vineyard, 90–100 years old, grows on clay-loam and sandy-loam soils, maintaining a unique quality that supports organic and sustainable vineyard practices. All pruning and harvesting are carried out by hand.

Vinification:

Grapes are received at the winery in 15 kg boxes, hand-sorted, destemmed, and placed whole into stainless steel tanks without crushing. They undergo a three-day cold maceration at 10 °C to maximise extraction of varietal aromas, colour, and phenolic compounds. Alcoholic fermentation then begins spontaneously with native yeasts. During the 10-day fermentation, temperatures are carefully controlled to remain below 28 °C, with daily quality checks and gentle pump-overs. Secondary fermentation takes place primarily in new French and American oak barrels.

Ageing: Aged for 20 months in premium new French oak barrels from the Allier and Vosges forests.



Tasting notes: Intense black cherry red with subtle violet highlights. The nose is remarkably subtle, with aromas of ripe fruit harmoniously integrated with oak ageing, evolving into notes of vanilla and cinnamon, and culminating in enticing aromas of coffee and toast. On the palate, it is very complex and powerful, with a long finish and balanced acidity. Mature, silky tannins are well integrated, giving a broad, layered mouthfeel. This is a cellar-worthy wine: fresh, rounded, and persistent.

Food pairing: Ideal with grilled pork or beef. It also pairs beautifully with dark chocolate, thanks to the harmonious fusion of flavours, and is particularly enjoyable with seasoned dishes typical of Mexican and Peruvian cuisine.

Storage and serving guidelines: Stored at a cool, constant temperature, this wine will continue to evolve positively over the next 10 years. Serve at 16–18 °C in a large, fine wine glass.

Ratings and awards:

Gold • Berliner Wine Trophy 2025, Germany

Gold • Mundus Vini 2025, Germany

Gold • Wines from Spain Awards, Germany

93 • Wine & Spirits Magazine 2024

95 points • Guía Vivir el Vino 2024