

DOMINIO BASCONCILLOS

Viña Magna 6 Meses Barrica 2020



VINTAGE 2020

Rainy winter with low temperatures, followed by more spring rains, promoted early sprouting and vegetative development with good water reserves. Warm summer with peaks of 38-40°C and cool nights favored a slow polyphenolic maturation. Harvest in late September early October with mild temperatures for optimal harvesting and a perfect sanitary condition of the grapes.

WINEMAKING

Manual harvest by our experienced team in shallow stackable trays of 12 kg, followed by a selection in the sorting table at reception in the winery. Elaboration by gravity to maintain the organoleptic properties of our high-quality grapes. Cold pre-fermentation maceration (5°C) for 3 days. Spontaneous alcoholic fermentation with indigenous yeast and controlled temperature of 24°C. Malolactic fermentation in stainless steel tanks at 20°C and ageing into in French and American oak barrels for 6 months with daily humidity at 75% and temperature control at 12°C. Lees Stirring every 15 days.

TASTING NOTE

“Transmits the terroir, the variety, and all the character that expresses the essences of Ribera del Duero”

Intense cherry red layer, with reflections violet hues on the rim. Clean on the nose. High intensity under notes of red fruits, strawberry, and raspberry. Balsamic and light toasted notes with vanilla appear after aeration of the wine. Dry wine with round and silky tannins. Gentle and full entry in the palate, where red fruits lead to a fresh and crisp finish. Long aftertaste with spicy notes, light toasted touch, and hints of minerality from the calcareous soils of our altitude vineyard.

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PRODUCER

Dominio Basconcillos

ORIGIN

Burgos

Castilla y León, Spain

WINERY SIZE

50 Ha

APPELLATION

D.O. Ribera del Duero

VARIETIES

100% Tempranillo

AGING

6 months swift in French and American oak barrel

AGE OF VINES

20 - 25 Years

ELEVATION

960 m

SOIL

Clay-calcareous, and loamy-sandy texture

ALCOHOL CONTENT

14.5 %

MAX YIELD

5,500 Kg/Ha

WINEMAKER

Angel Calleja

FARMING

Sustainable practices

PRESS & ACCOLADES

88 points | 2016 | Wine Spectator

89 points | 2014 | Wine Spectator

Unitedcellars.us



Terroir Driven Wine Importer