



United Cellars



VIZAR ECOLOGICO

Tempranillo 2019

Tempranillo at its purest expression

VINEYARDS

Handpicked and mechanized harvest. Total destemming and crushing.

Our philosophy is to seek that our wines are the most faithful reflection of our vineyard, of our “terroir”. For this, our viticulture is increasingly balanced with its unique natural environment, through pampered organic agriculture.

WINEMAKING

Alcoholic Fermentation controlling the temperature. Maceration during 8-12 days with a couple of remontage a day. Vertical hydraulic press. Spontaneous malolactic.

In the cellar, our strategy is mainly and simply to value the qualities of our grapes to the maximum with the greatest respect. Ageing for 3 months in stainless steel deposits with its lees. Clarification with gelatin and bentonite. Filtration.

TASTING NOTE

Cherry color, clean and shiny. Opened, intense, fresh red berries, raspberry, gooseberry, with reflects of rose pepper and mint. Kind beginning in the palate, silky tannins very pleasant balance. An attractive and persistent young wine.

PRESS & ACCOLADES

90 points - vintage 2018 - *James Suckling*

91 points - vintage 2016 - *James Suckling*

PRODUCER

Bodegas Vizar

ORIGIN

*Villabáñez, Valladolid
Castilla y León, Spain*

APPELLATION

D.O. Vino de Pago

WINERY SIZE

90 Ha

WINEMAKER

Jean-François Hebrard

VARIETIES

100% Tempranillo

AGING

3 Months in stainless steel deposits with its lees

AGE OF VINES

18 Years

ELEVATION

720 m

SOIL

*Gravel and pebble stones.
Sandy, clay and loamy*

ALCOHOL CONTENT

14.5 %

MAX YIELD

8,000 Kg/Ha

FARMING

Organic and Vegan Friendly