



United Cellars



# TOMÁS POSTIGO

## 3er Año 2018

The taste of the truth

### VINEYARDS

Wettest spring since 1965. Mild temperatures and no frost led to an outstanding budbreak. Milder-than-normal temperatures in May and June made us think ripening would be in danger and yet the optimal temperatures in late July and August alongside some heat waves brought the cycle forward. Good weather during harvest resulted in healthy berries. Too heavy grape clusters are removed on the sorting table. Tinto Fino/Tempranillo, Cabernet Sauvignon, Merlot and Malbec. Sourced from selected vineyards located at an average altitude of 750-1,010 meters above sea level.

### WINEMAKING

Grape varieties Tinto Fino/Tempranillo (a minimum of 75% is obliged by law), Cabernet Sauvignon, Merlot and Malbec. The last 3 grape varieties add various features to the final wine like volume (Cabernet Sauvignon), sweetness (Merlot), color and acidity (Malbec) latter one adding freshness to the final wine from different parts from Ribera del Duero. Tomás Postigo 3er Año has had a ripening process of 3 years between barrel and bottle ripening. 12 months in 225 liters French oak barrels sourced from different forests. Once ageing is over, we got some 56 different wines depending on the vineyards they came from and the barrel they were aged in. These wines will be blended to get the final wine. Bottled in early June 2020.

### TASTING NOTE

Bright red cherry color. Ripe black and red berry fruits, red plum that mingle with notes of undergrowth, freshly cut wood and sweet spices like vanilla alongside subtle toasty notes. Good acidity, smooth, well-structured, and fruity on the palate. Hints of red berry fruit (redcurrant) and fine toasty notes supported by fine, ripe tannins. Long and fruity finish.

### PRESS & ACCOLADES

93 points - vintage 2018 – *Guía Peñín*

#### PRODUCER

*Tomás Postigo*

#### ORIGIN

*Valladolid  
Castilla y León, Spain*

#### APPELLATION

*Ribera del Duero*

#### WINERY SIZE

*23 Ha*

#### WINEMAKER

*Tomás Postigo*

#### VARIETIES

*Tempranillo, Cabernet Sauvignon, Merlot  
and Malbec*

#### AGING

*12 months in French oak barrels*

#### AGE OF VINES

*40 - 60 Years*

#### ELEVATION

*750 – 1,010 m.a.s.l.*

#### SOIL

*Sandy and acid*

#### ALCOHOL CONTENT

*15.0 %*

#### MAX YIELD

*3,000 – 4,000 Kg/Ha*

#### FARMING

*Sustainable farming*

#### PRODUCTION

*267,525 bottles*