

VIRIDIANA | 2021

A wine to enjoy without pretensions

100% TEMPRANILLO

Technical data



D.O.: Ribera del Duero
Production: 900 bottles 0,75L
Alcohol: 14% vol.
Acidity: 6,78 G/l (tartárico)
Residual sugar: 2,3 g/l
pH: 3,39

Winemaking



Wine ageing: 3 months in 100% new french barrel

Process: Harvesting is carried out manually in 400 kg pallets, de-stemmed and 100% vatted without sulfur. Vinification by area (Soria and Burgos) and malolactic fermentation in stainless steel tanks with controlled temperatures between 26o-28°C to preserve the fruit's potential.

Tasting notes



Beautiful cherry color with violet highlights. Great intensity of red fruit and spices aromas. Light and fresh in the palate, it is a tasty, fun wine that invites you to enjoy another glass.

Vineyards



Soils: Mix, sand and clay mixed with calcareous sands.

Alt. over sea level: 870-980m. vineyards in Soria; 780-850m. vineyards in Burgos

Average age: 20-30 years

Climate: Continental with Mediterranean features characterized by long and cold winters and hot and short summers.

