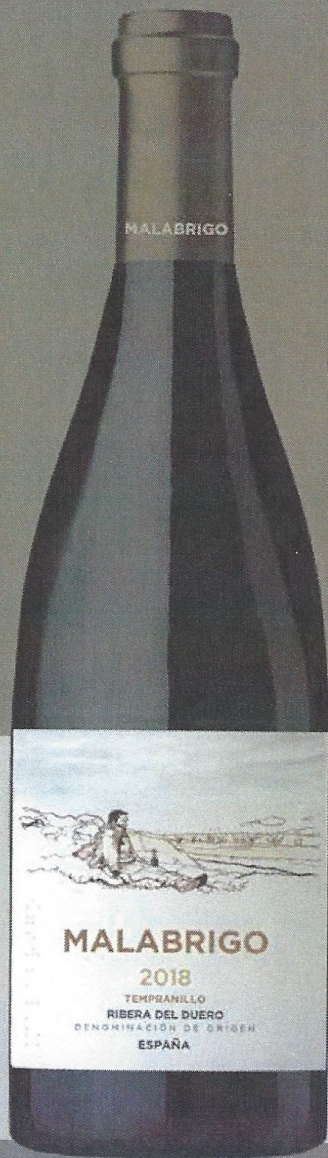


# MALABRIGO

2018



## Technical details

**Appellation:** Ribera del Duero

**Soil:** Clay - Loamy - Sand

**Location:** Castrillo de Duero

**Orientation:** North and Southeast

**Malolactic fermentation:** 30 days

in French oak barrels

**Variety:** Tempranillo

**Ageing:** French oak Barrels

## Characteristics of the harvest

The 2018 vegetative cycle began with an extraordinarily rainy April and May. The rainfall sat below the historical levels during the summer months, which helped to balance the cycle. Temperatures were very close to normal for the region, except during the last stage of ripening when they were above average. This helped to bring the year to a close with optimum ripeness levels and great balance in the grapes.

## Winemaking process

Its alcoholic fermentation is made at a controlled temperature in steel tanks for 26 days followed by malolactic fermentation for 30 days in French oak barrels. It is aged in French oak barrels.

## Tasting notes

Cherry red in colour with a garnet rim, clean and deep. The nose is very intense and elegant, with hints of black fruit and spicy notes, well blended with the ageing in wood, resulting in a very balanced and rounded wine. On the palate it is intense, voluminous and with a long, lingering aftertaste.



## Story

Malabrigo is the name given to our most emblematic vineyard. The plots characteristics are its loamy and sand-clay soils and the extreme climatic conditions with important temperature fluctuations between day and night. All of these aspects give a great importance to the concept terroir aiding it to reach extraordinary levels and gives it character.

## Awards

	2010	2011	2014	2015	2016	2018
	93	92	90	91	92	
	93	90	92			
	95	93	92	93		
	94			93		
		93				
	93	93	93	93	92	
	95	96		94	94	
	94	93		92		
		93	93			93
			94		92	
					96	
						94

