

Buen Camino 2016



Producer: **Buen Camino Winery**
D.O. **Ribera del Duero**
Colour: **Red wine**
Alcohol content: **14% vol.**
Production: **12.110 bottles**
Grape variety: **100% Tempranillo**

VINEYARD DESIGNATION

Soil: Poor clay soil over a bed of limestone. -Surface: 8 hectares personally cultivated without herbicide. Vineyard trellising system on single Guyot to maximise sun exposure.

Climate: Continental climate characterized by big contrasts of temperature between day and night.

Location: Vineyard are located in Tortoles de Esgueva, the most northern part in D.O. Ribera del Duero, between 840 and 960 meters over the sea level, in one of the highest areas of the D.O. Ribera del Duero.

Vineyards are located on slopes with southern exposure that facilitates the perfect maturation of the fruits.

Yield: Maximum 4000 kilograms per hectare .

GRAFTING

Manual harvest in boxes of 15 Kg. Double selection of grape bunches in the vineyard and at the cellar.

Grapes are immediately taken to the winery (a short distance) after harvest.

Semi-crushed destemming. Cold maceration at 12°C for at least 48 hours.

Thermo-controlled alcoholic fermentation up to 25th. Pumping over takes place daily.

Drawing off at density less than 1000. Spontaneous malolactic fermentation between 19 and 21°C.

Aging: Wine is aged during 12 months in American and French oak barrels, distributed in new, second and third year oak barrels. Bottling: The wine is bottled at least ten months before its commercialization

TASTING

Appearance: Bright ruby color of medium intensity with hints of blue at the edge.

Nose: Complex and intense fruity aromas with hints of strawberry and raspberry and light toasted aromas of toffee, cedar, vanilla and licorice.

Palate: Soft and fresh entry, easy to drink, round, balanced, filling the palate with soft tannins and great fruitiness. Smooth and elegant mouth pass with good structure. It stands out for its persistent and balanced final, keeping a long and fruity aftertaste.