

Guademeya 2015

Producer: **Buen Camino Winery**
D.O. **Ribera del Duero**
Colour: **Red wine**
Alcohol content: **14% vol.**
Production: **2.166 bottle**
Grape variety: **100% Tempranillo**

VINEYARD DESIGNATION

Soil description: Low-nutrient soil with loam and a limestone bottom. Vineyard average elevation between 850 and 900 metres on a south-facing hillside.

Surface: 4 hectares.

Hand-cultivated and herbicide free.

Climate: situated in one of the highest areas in Ribera del Duero, it is known for its extreme contrasts of temperature between day and night.

Yield: 3500 kilograms per hectare.



CULTIVATING

Harvest: Manual collection in 12-kilogram buckets. Only the best grapes are selected (during harvest and in the winery).

The grapes are transported immediately over short distances.

Vinification: De-stemmed and lightly squeezed. Alcoholic fermentation controlled thermally at 27°C. mixed daily according to tasting. Spontaneous malolactic fermentation at 21°C.

Ageing: 468 days in new French oak barrels.

Bottling: the wine is rested in the bottle for a minimum of 3 years before it is sold.

TASTE

Colour: red picota cherry. Clean and bright.

Aroma: complex aromas which express the particularity of its soil. Primary cherry and blackberry aromas with a slight toasted base (toffee, cedar and spices).

Mouth: full flavour, fruity, well-balanced, fresh and with fine tannin. Well-rounded and long-lasting flavour.

Perfect serving temperature: between 15-17°C