

Buen Camino Noroeste 2020



Producer: **Buen Camino Winery**
D.O. **Ribera del Duero**
Colour: **Red wine**
Alcohol content: **14% vol.**
Production: **15.762 bottles0,75 y**
762 magnum.
Grape variety: **100% Tempranillo**

VINEYARD

Noroeste (Northwest) is crafted with the selection of the freshest grapes from our vineyards.

We work our fields personally following an ecological and traditional viticulture. Located in different places of Tórtoles de Esgueva, which is the northwestmost village in the Ribera del Duero.

The vineyards are between 840 and 960 meters above the sea level and receive the

atlantic influence of the Valle de Esgueva winds.

Noroeste is crafted in different soils and orientations, predominating the limestone base and the low-nutrient slopes.

Average yield of 5000 kg per hectare.

CRAFTING

Manual harvesting in 15 kg boxes with double selection (in harvesting and in the winery). The grapes are conveyed immediately and in short journeys. The grapes are destemmed and slightly squeezed.

Cold pre-fermentation maceration under 12C during 24 hours. Alcoholic fermentation thermally controlled until 21C. Daily pump ups according to tasting.

Spontaneous malolactic fermentation at 19C.

Aged during 6 months in a climatic shed in French and American oak casks from second and third year.

TASTING

Colour: red picota cherry with a small blue rims. Medium-high layer. Clean and bright.

Nose: intense red-berrie aromas, strawberries, cherries, with a singular spiced basis.

Tasting: wine with a fresh beginning, very easy to drink, soft tannins and a fruity and stunny character. Easy through the mouth, kind, and with an elegant and slight structure.

Best temperature serving: 15C -17C