



100% TEMPRANILLO
RIBERA DEL DUERO
 SPAIN
2020 VINTAGE



We focus our efforts on building a great wine and giving due value to the work done with patience and attention to detail, "17" is the result of the combination of time and fruitiness. A wine that takes its name from a year of important events for our winery, including the commercial debut of our flagship PINEA.

The best version of the Tempranillo grape is in our land and this wine reflects the full potential of this variety.

17 de Pinea' is a wine of vibrant color, clean and medium intensity. A full-bodied wine in which the fruit and the toasted oak blend in perfect balance, giving it freshness and at the same time structure and intensity. A 100% Tempranillo red, bold, elegant and with a long and persistent finish.

HARVEST:

A warm year with little weather variation resulted in fruit health stability. The cooler days of this year's harvest allowed us to better control the temperature of the incoming grapes prior to fermentation, resulting in better expressions of tone and fruit color.

The grapes were selected and harvested by hand, with a first strict control in the vineyard in 14 kg boxes. The entry into the tank is preceded by a second screening on a selection table to allow only the best clusters to enter the stainless steel tank for maceration and first fermentation.



COUNTRY: Spain
APPELLATION: Ribera del Duero
VINTAGE: 2020 - Crianza
VARIETY: 100% Tempranillo
pH: 3.83
TOTAL ACIDITY: 5.02 g/L

SUGAR: 0.86 g/L
AGING: 18 months in French oak barrels
AGE OF VINES: 30+ years
ALCOHOL VOL.: 15%
PRODUCTION: 40,320 of 750ml, 600 magnum and 40 jeroboam

DESCRIPTION:

Appearance: The wine shows ruby tones in the core with a violet rim.

Nose: Abundant aromas of black forest fruits and ripe cherries; expressive blackberry tones, with hints of vanilla and very soft notes of cedar.

Palate: Medium body with a very elegant velvety texture and a round, deep finish. The wine fills the mouth in a journey of the senses, revealing flavors in its long passage. Acidity regulated by a mineral background typical of the limestone soils where the vineyards grow. Very well integrated tannins with a very long and persistent finish.