

Finca MERYOS RESERVA



TEMPRANILLO RESERVA



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Ribera del Duero



GRAPES - 100% Tempranillo

TYPE OF VINEYARD - Vineyards, 50 years old

<u>HARVEST</u> - Dry year, very cold winters and springs, with very hot summer. Manually harvesting 100% at the beginning of October. Own vineyards, over 50 years old vines for this wine, transported to the winery in 3.000 kg trailers-loads.

<u>ELABORATION</u> - Fermentation was realized en small stainless steel tanks at a controlled temperature of 28°C for 8 days, followed by the maceration process of 20 days to extract all the potential from grape, with daily pigeage manually done, to extract gently different components of the grape. After racking we pass it to new French Roble oak where it is done the malolactic fermentation. Keeps staying for 18tmonths doing the battonage to get the lees in suspension. Like this, we try to obtain the maximum buttery feeling in the mouth and more candy and complex nose. Bottled unfiltered

AGEING - 18 months in 100% French Oak.

TYPE OF TOASTING - Medium plus/ Allier.

<u>TASTING NOTES</u> -Cherry red color with ruby sparkles covered; elegant, complex, ripe fruit, Spicy, peppery, black cherry jam, meaty, savoury, leather aromas with a touch of curry spice. Dry, fresh, juicy, elegant palate with some austerity with some light, astringent tannins. Coffee, peppery, meaty, licorice, black cherry jam, vanilla, leather and tobacco flavours with a bit of orange peel and olive on the finish. Good intensity and balance.

SERVING TEMPERATURE - 14- 18 °C

<u>FOOD PAIRING</u> - Pair this wine with Roast duck, grouse, pheasant or any other flavorful game bird, blue and cured cheeses.

<u>TECH DATA -</u> Alcoholic vol.: 14,5 (% vol.) pH: 3,70 Total acidity: 5,5 (g/l tartaric acid) Volatile acidity: 0.60 (g/l acetic acid) Residual sugars: < 2 (g/l)

VITICULTURAL DATA Average age of the vineyards: 50 years Altitude: 800 m Climate: continental tendency. Soil type: Stony sandy clay texture with excellent conditions of drainage and an annual rainfall of 450 mm. Shallow soils which are poor in organic material. Canopy management: traditional bush system type. Average production (kg/vine) 1,5 kg. Cultivation techniques: Reasoned fitosanitary protection of the vine.



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