MERALDIS
VINIFICACIÓN INTEGRAL
TEMPRANILLO 2015

Meraldis, inspired by the emerald; a precious jewel considered the queen of gems. Its brilliant and refined finish reflects this exciting, sophisticated and hedonistic wine.

This wine is a classic Ribera del Duero, with the stunning Tempranillo grapes from Fuentenebro, with integral vinification in oak barrels. In the elaboration process, we have been very respectful with the grapes, gently stirring them, looking for a light extraction and willing to get elegance, delicacy and longevity.

- **D.O. Ribera del Duero**
- **Red wine with integral vinification in wood barrels**
- **Tempranillo**

2015 vintage:

This vintage had a nice growing and a regular production, which developed with no incidences regarding climate or diseases. The most remarkable fact was the well underway of the crops during all the campaign, especially during the grape ripening. The broad temperature variation between day and night, brought a great final ripening.

The vineyards:

Old vineyards planted 40 to 80 years ago, in clay and sand soils, located in Ribera del Duero: Pedrosa de Duero, Valcabado de Roa, Villaescusa de Roa, Fuentenebro and La Aguilera. With heights between 800 and 900 meters above the sea level, and with yields less than 3500 kg/Ha.

Winemaking:

Integral vinification in wood with use of indigenous yeast from the grapes. Double selection in the in the sorting table and with the optical sorting technology. Introduced in barrels by gravity. Alcoholic and malolactic fermentation in barrel.

Ageing:

More than 18 months in French oak barrels. We have used 500 liters light toasted barrels, half new and half used one vintage.

Tasting:

It has a deep red colour with purple tints. Extremely complex bouquet, ripe black and red berry fruits together with spices, liquorice, vanilla, eucalyptus, coffee, plum compotes and toasty notes. Full bodied, powerful, elegant, with a long, long finish with sweet and tasty flavours coming through at the end.

Contains sulphites.