



## VEGA REAL VACCAYOS 2015



### BASIC DATA

Area or Designation of Origin: Ribera del Duero  
Type of wine: Reserva red wine  
Grape varieties: 100% Tinta del País (Tempranillo)

### TECHNICAL CHARACTERISTICS

Alcohol Content: 15% vol.  
Residual sugar: 1.3 g/l  
Total acidity: 5.6 g/l  
pH: 3.69  
Sulphurous total: 92,8 ppm  
Alergens: Sulphites

### VINEYARDS AND HARVEST

Vineyard: Grapes harvested from specific parcels between 800 and 900 metres above sea level  
Number of hectares: 5 hectares  
Vineyard age: Average age of 45 years old  
Yield: 2.500 kgs/hectare  
Specific soil type: Alluvium, sand loam  
Pruning: Bush vines  
Harvest style: Manual  
Start date: First week in October 2015  
Duration: 1 day

### VINIFICATION

Maceration without fermentation: 3 days  
Alcoholic fermentation: 10 days  
Average fermentation temperature: 24° C  
Devatting: Ten days after the alcoholic fermentation has finished  
Malolactic fermentation: December 2015  
Racking in tank: 2  
**Barrel Ageing: 24 months**  
Type of cask: French Barrique  
Bottling date: September 2018  
Treatments: Filtration

### TASTING NOTES

Appearance: Excellent depth of colour. Rich cherry colour with a brick red rim.  
Nose: Fruit and spice combine harmoniously with toasted aromas to give good intensity on the nose.  
Palate: Balance and complexity are revealed on the palate. This is a meaty and flavoursome wine, full and long on the palate, yet well rounded.

### SERVING SUGGESTIONS

Enjoying this wine without food or as an aperitif reveals its true complexity. However, its distinctive qualities are a perfect complement to traditional casseroles and stews, chargrilled meats, iberian cured meats, game and cured cheeses. In either case, it is best served in a suitable wine glass at a temperature of between 16° and 18° C.

### FORMAT

75 cl. bottles available in boxes of 6.

### PRODUCTION

4.300 bottles.



# BARBADILLO

DESDE 1821