

# párpados

D.O. RIBERA DEL DUERO

2019



Our main aim harvest after harvest is to avoid the heavy style often found in the region and look for wines that show the character of the vintage with freshness, soft and round tannins, with fruit -driven noses and soft and elegant palate through minimal intervention, short macerations and use of neutral oak.



## TECHNICAL DATA

### Varieties

100% Tempranillo

### Denomination of origin

Ribera del Duero

### Soil and age of vines

Calcareous-Clay , around 25 +years

### Harvest

Hand-picked during the first days of October

### Yield of vineyard

5000kg/ha

### Winemaking

Harvested by hand in 15 kg cases, cluster selection in field. Destemmed. Alcoholic fermentation with native yeasts, in stainless steel tanks. Only 2 or 3 short pumpovers (10 to 15 minutes) a day. As soon as the must is fully fermented, the grapes are pressed. A manual press is used, and the wine is rack down to barrel for malolactic conversion. Bordeaux barrels, French oak, 2nd and 3rd use. Ageing in the same barrels for 12 months. Fining with egg whites, not filtered.

### Production

5000 bottles

### Alcohol content and Residual sugar

14.5%. < 0.35 g/l

MELIDA WINES S.L