

párpados

D.O. RIBERA DEL DUERO

2020



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 30+ 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 the 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 racked down to barrel for malolactic conversion. Bordeaux barrels, French oak, 2nd and 3rd use. Aging in the same barrels for 12 months. Fining with egg whites, not filtered.

Production

6000 bottles

Alcohol content and Residual sugar

14.5%. < 0.35 g/l

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