



Wijnfiche

# **Vega Clara – Mario | Ribera del Duero**

## **DO**

### **Spain (CASTILLA Y LEON) – 2020**

#### **Domain**

##### **Vega Clara**

Vega Clara bezit 12 hectare aan wijngaarden. De bodega situeert zich zo'n 30 km ten Oosten van Valladolid. Alle wijngaarden bevinden zich in het dorp Quintanilla de Onésimo, in de beroemde Golden Mile van de Ribera de Duero. De wijngaarden van Vega Clara zijn verdeeld in twee verschillende stukken land, gelegen in het tegenovergestelde deel van het dorp en bevinden zich op 720 en 800 m boven de zeespiegel. In totaal worden drie blauwe druivensoorten geteeld die zorgen voor wijnen met geweldige aroma's.

#### **Vinification**

French style traditional winemaking process: the 2 varieties (Cabernet and Tempranillo) are made separately with 2 different winemaking protocols. Vinification happens in still tanks of 6500l capacity, by plots. Malolactic fermentation in 225l capacity barrels. AGEING process also takes place separately for the Cabernet and the Tempranillo wines, sitting in barrels for different periods of time and the barrels themselves being from different coopers. 30% American Oak (Missouri) 70% French Oak (Allier). Average ageing time: 16 months. Bottling date: May, 8-9-10th, 2023

#### **Taste**

Very fine and perfectly balanced wine. Soft and smooth tannins which caress the palate. Perfect balance between fruit and toasty flavors, dry fruits and sweet roasted peppers that are more subtle than previous vintages. Perfect acidity that translates into a vibrant, fine and elegant wine. In just two words: always ELEGANT. Always MARIO

#### **Food pairing**

Stew | Game | Leg of lamb

## General information

Type: Red wine

Grape varieties: Tempranillo (75%), Cabernet Sauvignon (25%)

Storage (years): + 7-10

Serving temperature: 16-18 °C

Taste profile: Complex generous

