

BODEGAS VIZCARRA

15 MESES



VIZCARRA

FINCAS EN MAMBRILLA
DE CASTREJÓN
BURGOS

VARIETIES | 100% Tinto fino (The local name for the tempranillo grape)

SOIL TYPE (S) | sand and clay-limestone

VINIFICATION | Maceration: destemmed before fermentation, 17 days maceration with pumping over three times per day at a temperature of 28°C
Malolactic fermentation: in barrel

AGEING | 15 months in American barrels and French barrels

ALCOHOL

14,50%

TOTAL ACIDITY

4,80 g/L

RESIDUAL SUGAR

1,9 gr/L

PRODUCTION | 60,000 bottles

FORMAT | 75cl. - Cardboard cases of 6/12 bottles - 37,5 cl. 50 cl. 150 cl. 300 cl.

TASTING NOTES

APPEARANCE

Its deep ruby/purple color

NOSE

A sumptuous nose of blackberries, new saddle leather, licorice, camphor and crushed rocks.

PALATE

With a superb texture and full-bodied mouthfeel, and built like a skyscraper, this multidimensional Ribera del Duero is already drinking fabulously well.!

SHIPMENT DETAILS | Pallet size: 120 x 80 x 175 cm
Cases of 6 bot. Weight 7,5 kg

PALLET DETAILS | 10 cases per level · 6 levels. Total 600 bottles / 100 cases
Total Weight 750 kg.

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WINEDERFUL
EXPERIENCES