

BODEGAS VIZCARRA

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FINCAS EN MAMBRILLA
DE CASTREJÓN
BURGOS

CELIA



VARIETIES

95% Tinto fino (The local name for the tempranillo grape) and 5% Garnacha

SOIL TYPE (S)

sand, gravel and clay-limestone

VINIFICATION

Harvesting: Picked by hand and placed in 15kg crates.

Maceration: destemmed before fermentation, 25 days maceration in open new barrels 400 litres with pumping over three times per day at a temperature of 27°C.

Malolactic fermentation: in barrel

AGEING

16 months in 95 %French and 5% American oak barrels.

ALCOHOL

14,50 %

TOTAL ACIDITY

3,9 g/L.

RESIDUAL SUGAR

1,9 g/L.

PRODUCTION

2.800 bottles

FORMAT

75cl. - Wooden cases of 6 bottles - 150 cl. 300 cl.

TASTING NOTES

APPEARANCE

I see a floral character that might be attributed to the Garnacha, but whatever it is, this is a wine of marked personality,

NOSE

Combining ripe and elegant aromas and flavors with the attractive suppleness of the blueberries, meaty tannins and delicate aromas of violets and dry roses.

PALATE

The palate shows very good balance and stuffing, with very fine, sophisticated tannins. A great, different Ribera.

SHIPMENT DETAILS

Pallet size: 120 x 80 x 175 cm
Cases of 6 bot. Weight 8,5 kg

PALLET DETAILS

10 cases per level · 6 levels. Total 600 bottles / 100 cases
Total Weight 850 kg.

big5
WINEDERFUL
EXPERIENCES