



ficha de cata

## 1 ONE Reserva 2002



### THE VINTAGE

The extreme temperatures and the lack of rainfall made 2002 one of the most difficult years in the last three decades in the Ribera del Duero D.O. The harvest started in early October with some interruptions due to scattered showers. From the highly selective harvest, completed in stages, we obtained a wine with good colour, medium aroma, with balanced and structured tannins well suited for the ageing process in cask.

### VINEYARDS

100% Tinta del País (Tempranillo) from Fuentecojo, Dehesilla and Picón. Its limestone soil, with significant sand and clay content, produced well structured and complex wines.

### VINIFICATION

After carefully harvesting the grapes by hand, they underwent a manual selection process in the winery. Alcoholic and malolactic fermentation were complete by the end of December. The wine was stored at a controlled temperature in stainless steel vats and was transferred to oak casks in May 2003. It was aged in new French (50%) and American (50%) oak casks an average of two years old. After 24 months, the wine was transferred to the vats for a process of homogenisation and bottled in December 2005.

### TASTING NOTES

Dark cherry red colour with intense robe. Highly aromatic with prevalence of red berry notes enveloping an elegant bouquet of cocoa, liquorice, cinnamon and toffee. Well structured to the palate, it shows a good balance between acidity and alcohol that, after a careful bottle ageing, offers a soft and complex aftertaste.

### SERVING SUGGESTIONS

A perfect match with red and roast meat (i.e. lamb, suckling pig), peppered spicy stews and all kind of cheese.

- Alcohol content: 13.5% vol
- Total acidity: 5.60 g/l (tartaric)
- Volatile acidity: 0.80 g/l (acetic)
- TPI: 68
- Best served at: 18°C, 64°F
- Available in: 75 cl.

