



LEGARIS CRIANZA 2010

Winegrowing region:

D.O. Ribera del Duero

Varietals:

Tempranillo 96% and Cabernet sauvignon 4%

Winegrowing:

Select grapes from Legaris' vineyards and controlled suppliers.

Soils: Alluvial, gravelly, sandy-loamy soils; meanders and land near the banks of the Duero River. Plant cover with local species was maintained in order to promote the soils' rich biological diversity, prevent erosion and improve soil structure. Precision viticulture techniques were used to identify and map out the different types of soils in the vineyards for management and selection purposes.

Winegrowing: Planting N-S. Selected virus-free clones. Short pruning. Shoot removal, lifting of wires and leaf removal on the East face of the rows (morning sun) as well as cluster thinning.

Irrigation: Given the low rainfall in the region, its poor soils and the presence of plant cover, irrigation is rendered essential. Regulated deficit irrigation (RDI) techniques are used, applying water stress at specific times during the vine's growth cycle in order to enhance the concentration of colours, aromas and flavours.

Integrated Pest Control: Insecticides and antibotrytis are not used. Low pressure for mildew and control of oidium principally with organic products. Treatments were programmed based on weather forecasting models from the estate's own weather station.

Grape harvest: In addition to analytical monitoring of ripening, the grapes were also tasted to assess their phenolic ripeness and determine the best time for harvesting. The different vine plots were harvested separately based on quality forecast maps and GPS readings.

Vintage characteristics:

The winter was a typical winter for the region but spring started out colder than usual especially in May with various spring frosts, which reduced the final grape yield. Despite late bud break and the spring frosts, the vine growth cycle was extremely fast, favoured by the good water reserves (due to the abundant winter rainfall) and the high summer temperatures, which in July and August were higher than usual.

Due to the spring frosts onset of veraison on the different vine plots was irregular but these differences were reduced during ripening. Ripening was long with daily temperatures around 20°C and night temperatures close to 0°C. During the harvest campaign, which was carried out on normal dates for the region (mid October), the only setback were the rains on October 9th and 11th. These perfect conditions during ripening yielded grapes with moderate alcohol content, more balanced acidity than in previous campaigns, a more intense colour and optimum phenolic ripeness.

Winemaking:

The 2010 harvest took place between the 8th and 21st of October. The clusters were gently destemmed and placed in vats where they underwent pre-fermentation maceration at a low temperature, which was then gradually increased to bring on fermentation, which was carried out at a temperature of 26-28°C with local yeasts in half of the tanks. Alcoholic fermentation and the ensuing maceration process lasted 7 - 10 days in total. The wine then underwent malolactic fermentation in stainless steel vats. Following malolactic fermentation the wine was racked in barrels. It was aged for a total of 12 months in different barrels, half of which were of American and half of French oak and 25% were new barrels. The wine was refined by lightly clarifying it with egg albumin and it then underwent a light final filtering before bottling.

Analytical properties:

Alcohol by volume: 14.5%

Tasting notes:

A very intense picota cherry red with violet hues. Notes of ripe black fruit on the nose which blend perfectly with toasty and spicy nuances from its aging in barrels. A wine with a rounded, warm mouthfeel and a long finish.

Winemaker's advice:

We recommend decanting this wine for greater enjoyment and to bring out the full expression of its organoleptic properties. Recommended serving temperature: 16 °C. This wine is now ready to be enjoyed and will mature favourably over the next 5 to 6 years.

Food matching:

Castile piglet, stews, meat casseroles and semi-cured cheeses.

Awards:

- Decanter magazine Wine of the Month
- 80 Points Mundus Vini 2010



D.O. RIBERA DEL DUERO

