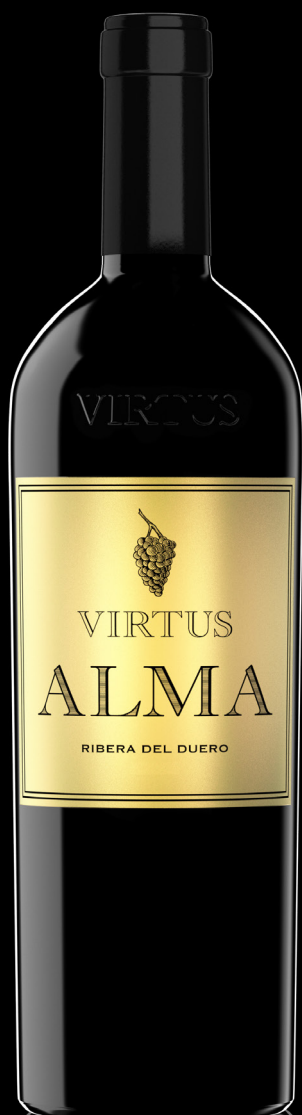


ALMA



VIRTUS



GEOGRAPHIC ORIGIN

D.O Ribera Del Duero.

VARIETAL COMPOSITION

100% Tempranillo grapes.

VINEYARDS AND WINEGROWING

Fine selection of grapes from the best vines.

Located in Hontoria de Valdearados, Moradillo de Roa y La Horra regions, plots located at 900 m.a.s.l. or above in a plateau with a limestone layered soil where they get plenty of sun light during daytime while enjoying cold temperatures during nighttime.

Age of vines: 40 years or more.

WINEMAKING

Hand - picked grapes in 10kg boxes.

Seven-day cold pre-fermentative maceration at 10°C.

Partial vinification in thermoregulated stainless steel tanks for a month.

Smooth extraction with regular punch down and pump – over maceration techniques.

Malolactic fermentation in new French oak barrels.

TIME IN OAK

24 to 30 months in fine lees, (100% new French oak barrels).

TASTING NOTES

This selection of the finest grapes in the estate results in an extraordinary wine. Its aromatic bouquet is intense and complex, with notes of black cherries and blackberries, but also more mineral and chalky notes, with hints of roast coffee and toast. The wine is dense and powerful on the palate, with a very round, soft and silky texture. Its tannins are particularly fine, and give the wine a long aftertaste.

PRODUCTION

3,000 bottles/yr produced and bottled in Bodegas Virtus.