



## BODEGAS VIÑA MAYOR

Located in the so-called "Golden Mile", the most prestigious area of the designation, Bodegas and Viñedos Viña Mayor brings together the Ribera del Duero's great strengths.

A winery with an innovative spirit and a profound respect for the environment (Wineries for Climate Protection WfCP certification).

ORIGIN	D.O. Ribera del Duero, Spain
TYPE OF WINE AND VINTAGE	Red Crianza 2015,
GRAPE VARIETIES	100% Tempranillo
SERVING TEMPERATURE	15° - 17° approx.
PRODUCTION PROCESS	Selected, hand-harvested grapes. Transported to the winery in 300 kg boxes. Gentle destalking of the grapes. Fermented in stainless steel tanks, with automatic control of the temperature and frequency of the pumping over. 18 days post-fermentation maceration
AGEING	In barrels of mainly French oak, with a small percentage of high quality American oak, medium toast, of 225 litre capacity. Ageing in barrel: at least 12 months. Ageing in bottle: between 6 and 10 months.
FOOD PAIRINGS	Pairs perfectly with Valencian cuisine, Castilian roasts or Asian food, ideal for red meats, stews, pulses and all kinds of mature cheeses.

## WINEMAKING WITH A GLOBAL OUTLOOK

Almudena Alberca heads up the winemaking team and is part of the current generation of Spanish oenologists with international vision.



## TASTING NOTE



### VISUAL

Deep ruby red with bluish highlights



### NOSE

Notes of red and black fruits intertwined with light notes of toast from its time spent in oak barrels



### PALATE

Fresh and juicy, light on the palate but with a full-flavoured finish.