

BODEGAS

FAMILIA CHAVARRI

EST. 1882

PAUL DE ALBAS
VENDIMIA SELECCIONADA

SELECTION OF EXCELLENT VINTAGES AND UNIQUE

GRAPE VARIETY: 100% Tempranillo

VINIFICATION: This wine is the result of a very strict grape selection at our Pagos de Carrapeñafiel vineyard in San Martín de Rubiales. Harvested when they attain optimum ripeness and acidity. Fermentation of destemmed grapes takes place in stainless steel tanks at a controlled temperature of 30°C. Macerated for 2 weeks with frequent pumpovers to ensure good colour extraction. After alcoholic fermentation, the skins are macerated in the wine for 2 weeks with light pumpovers to extract elegant and sweet tannins. Malolactic fermentation takes place in new French Allier oak barrels.

AGEING: This wine is aged for 18 months in French oak barrels with rackings every 6 months and the rest in the bottle until it is marketed.

VINEYARD LOCATION: Ribera del Duero

MUNICIPALITY: San Martín de Rubiales

ALTITUDE: 750 m

VINE AGE: 45 years

VINE TRAINING: Double Royat cordon

PLANTING DENSITY: 2.800 vines/hectare

SOIL TYPE: Alluvial

ANNUAL RAINFALL: 400 mm

ASPECT:

Deep cherry- red with a garnet rim.

AROMA:

Expressive, powerful aromas of ripe fruit and spices with creamy notes from the oak.

MOUTH:

Tasty and powerful in the mouth, with toasty notes and hints of ripe fruit and spices. Elegant, ripe tannins leading to a long persistent finish.

SERVING TEMPERATURE:

Serve at 18° C to 19°C

D.O. RIBERA DEL DUERO

AWARDS:

Wine Enthusiast
USA 2015
94 Points
Cellar Selection
Paul de Albas Especial
2011

Mundus Vini
Germany 2014
Gold Medal
Paul de Albas Especial
2011

