



ALONSO del YERRO

- 2016 -

TECHNICAL INFORMATION

Variety: 100% Tempranillo

D.O.: Ribera del Duero

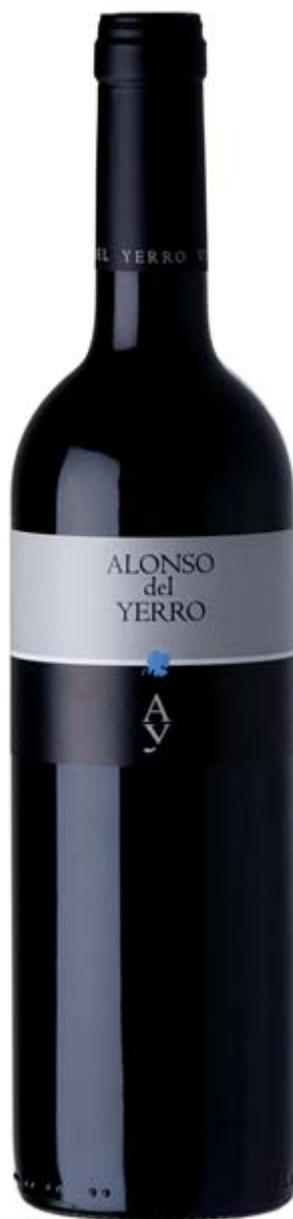
Alcohol Strength : 14°

Production : 80,000 bottles 75 cl.

500 Magnum 150 cl.

Bottling: July 2018

www.alonsodelyerro.es



Terroir

Red clay limestone with sandy gravels in the surface up to 800 meters. Climate of continental influence. The exhaustive plot-driven work allows us to express the complexity of our soils and to reflect it in our wines.

2016 Vintage :

Luckily, the first half of the year we had abundant rainfalls, which allowed good water reserves and was perfect since we didn't have a single drop more until the vintage.

Some of the most sandy plots suffered the lack of water during summer, but in whole they all resisted quite good thanks to the clay, which can collect and redistribute water when needed.

It was a year with higher yield. Even though we controlled the number of bunches in each vine, grapes were heavier.

Nevertheless, the vine coped with it perfectly fine. Perfect maturation, its aroma and balance is surprising. Quantity and quality all in one. The 2016 vintage was a good one! Or it might just have been a sneak peak of 2017?

Vinification:

We harvested on October 10th to 26th.

Slow and gentle vinification in order to extract the best tannins offered by our grapes on 2016. Pigeages and maceration between 18 to 28 days. Some 12 months in French oak (10% new).

