



VIRGEN DE LA ASUNCIÓN
vinos con tradición

ZARZUELA

10 months roble Selección (D.O RIBERA DEL DUERO)

Vintage
2009

Grape varieties
100% Tempranillo, Tinta del Pais.

Production
8000 bottles

Harvest
Dry year, during winter and spring, very cold and very hot summer. Manually harvesting 100% at the beginning of October month.
Our own vineyards of 40 and 60 years old.
The 2009 harvest was qualified as Excelent.

Elaboration
Elaboration made separately by each parcels until the final moment of blending. The Alcoholic Fermentation is carried out at 25°C during 8 days, followed by the maceration process for 15th days. In December month the malolactic fermentation takes place in stainless steel deposits. Ageing in 225 litre French(40%) and American(60%) oak casks during 10 months realizing the battonage operation to maintain the lees in in suspension.

Presentation:
Bottle: Bordelesa (750 ml)
Cork: Natural (44*24 mm)
Boxes: B/6 & 12 750ml bottles

Tasting notes:

Red garnet very covered with purple hues, clean and bright.

The first filling in the nose is of wild berries in strawberries, raspberries, gooseberries, wrapped beautifully by notes of toasted oak, spices (vanilla, cloves, cinnamon) and hints of cocoa that gives the whole combination a pleasant feeling of complexity.

The palate is well structured, voluminous and creamy, balanced acidity and round tannins. In the end comes back memories of wild fruits, spices and chocolate.

Service temperature: decanting
advised 30 min. : 14- 18 °C

ANALYTICAL DATA

Alcoholic strength: 13,5 (% vol.)

pH: 3,70

Total acidity: 5,5 (g/l tartaric acid)

Volatile acidity: 0.60 (g/l acetic acid)

Residual sugars: < 2 (g/l)

VITICULTURAL DATA

Average age of the vineyards: over 20 & 40 years

Altitude: 600 - 800 m

Climate: continental tendency.

Soil type: Stony -sandy clay texture with excellent conditions of drainage and an annual rainfall of 450 mm. Shallow soils which are poor in organic material.

Guiding method: traditional bush system type.

Average production (kg/vine) 1 kg/.

Cultivation techniques:

Reasoned fitosanitary protection of the vine.