



disco

ribera del duero
denominacion de origen

CELLAR LOCATION

Ctra. N122 Km. 274,5 Castrillo de la Vega-Burgos.

VINTAGE

2019

QUALIFICATION

Excellent.

VARIETY

Tempranillo 100 %

TYPE OF VINEYARD

Grapes purchased from Aranda de Duero and Castrillo de la Vega vineyards, from estates 30-40 years old.

TYPE OF SOIL

Clay Loam.

TRAINING METHOD

Trained according to the traditional goblet method.

GRAPE HARVEST

By hand in 16 kg cases in the first half of October, transported to the cellar in 4,000 kg trailer-loads.

MACERATION

12 days in stainless steel tanks of 10,000 kg. and 15,000 kg.

Controlled fermentation with water showers at 23-25°C for greater extraction of color and aroma.

AGEING

6 months in french 60% and american 40% oak barrels.

ALCOHOL CONTENT

14 %

FILTERING OR CLARIFYING

Very light process of filtering or clarifying which can give rise to slight precipitations at a later date.

HEAD OENOLOGIST

Julio César Conde