

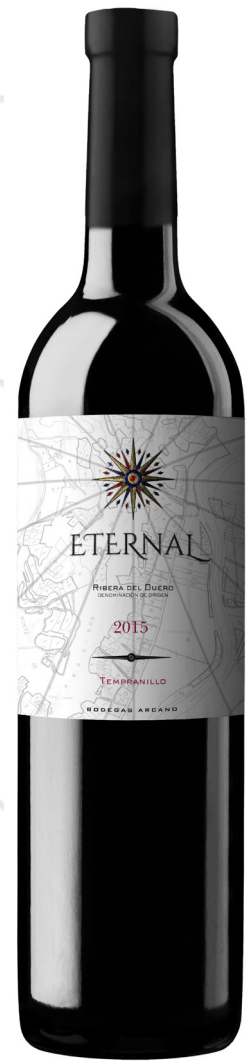
ETERNAL

2015

RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN

ETERNAL IS THE FRUIT OF OUR DEDICATION AND ENTHUSIASM FOR CREATING EXCEPTIONAL WINES. IT IS THE RESULT OF OUR ONGOING RELATIONSHIP WITH THE LAND, WITH THE VINEYARD AND WITH THE WINE, AND OUR DESIRE TO ACHIEVE THE BEST.

Eternal comes from a selection of vineyards with ages between 25 and 100 years old located in gentle slopes along the river Duero and in the moorlands surrounding the Duero valley at around 900 meters altitude. The vine developed its roots with no irrigation, forcing them to go deep for humidity. The soil is a very heterogeneous mix of chalk, sand and clay, ensuring even quality across the block. Its low fertility grows vines with perfect balance, producing fruit intense in flavour, colour and tannin. The wine is a faithful reflection of the land, its altitude and the extreme conditions in which the vineyard develops.



SPECIFICATIONS

APPELLATION	DO Ribera del Duero (Castilla y León- Spain)
CLIMATIC CONDITIONS	The winter of 2015 did not have much precipitation and it was of cold temperatures, reaching the range of -5°-10°C. The month of July was marked by a heat wave but August and September returned to the normal conditions of those months, with warm days and cool nights, which allowed a perfect maturation of the grape and the achievement of a great vintage.
ALTITUDE/SOILS	850 - 900 meters / Heterogeneous mix of limestone,sand and clay.
VARIETY	100% Tempranillo- Tinto Fino (several clons)
VINEYARDS AGE	Blend of low yield vineyards aged 25, 50 and close to 100 years old.
LOCATIONS	San Martín de Rubiales, Roa de Duero and Fuentemolinos.
VITICULTURE	Sustainable dry farming with no fertilizers and no pesticides
HARVEST	Handpicked during second week of October 2016 in boxes of 15 kgs
AGEING	Aged for 22 months in new 225 litre French oak.
BOTTLING	Bottled in May 2018
ANALYSIS	Alcohol by volume 14.5% pH 3.82 Total acidity 4.55 gr/l

COMMENTS

WINE MAKING We harvest by hand and run two grape selections, one in the vine and after in winery. The grapes are cooled to 5° and have thus a cold maceration for a week, what allows obtaining aromas in liquid phase.

Alcoholic fermentation starts with indigenous yeasts at 15°C and malolactic fermentation in run in French oak barrels at a cellar temperature of 20°C.

TASTING NOTES **Colour.** Picota cherry red. Deeply coloured.

Bouquet. Floral aromas with notes of dark fruits, balsamic notes, tobacco and coffee in good conjunction with French wood.

Palate. It is an elegant wine, powerful, characterful, which shows a wide variety of flavors, from those associated with the Tempranillo variety (black fruits, licorice) to those that come from its long aging in barrels (coffee, spices, tobacco).

It is a long, powerful and harmonious wine with a great structure and complexity.