



LEGARIS

RESERVA 2011

Winegrowing region:

D.O. Ribera del Duero

Varietals: 100% Tinto Fino

Winegrowing: grapes harvested from the estate's own vineyards and certified suppliers.

Soils: Alluvial, gravelly, sandy-loam soils; meanders and borders of the Duero River. Poor and medium depth, 70-100 cm. Plant cover with regional species is kept to maintain the soils' biological richness, avoid erosion and improve soil structure. Precision winegrowing techniques are used to identify and categorize the different soil types that make up the vineyards for vineyard management and selection purposes.

Climate: Continental. It is situated on the border of winegrowing territory. Very cold winters and hot summers. The difference between day and night temperatures during ripening is extreme. The zone is prone to frosts which can seriously affect the harvest; hence the whole estate is protected by a state of the art micro-aspersion system for frost protection.

Viticulture: N-S facing vine plots. Selected virus-free clones. VSP trellising. Short pruning. Green pruning to remove extra shoots, lifting of wires, removal of leaves on the North face of the rows and bunch thinning.

Irrigation: Irrigation is made necessary due to the lack of rainfall in the region, its poor soils and the presence of plant cover. Regulated deficit irrigation (RDI) techniques are used, applying water stress during certain stages in the vine growing cycle in order to promote a fuller concentration of colour, aromas and flavours.

Integrated pest management: We do not use insecticides or antibotrytis. Low pressure mildew and oidium control mainly with organic products. Treatments are programmed based on forecasting models from the estates own weather station.

Harvest: In order to decide on the optimum moment for harvesting, in addition to analytical ripening monitoring, the bunches are also tasted to assess their phenolic ripeness. Depending on the temperatures, harvesting may be carried out at night. We practise selective harvesting, picking and processing different terroirs separately using quality forecasting maps and GPS.

Vintage characteristics:

The vineyard cycle this year started early with rapid growth, aided by the good water reserves due to the plentiful winter rains and high spring temperatures. Prompt phenolic ripeness gradually curved off and veraison was not so much ahead of schedule.

The harvest was put forward mostly due to the intense heat registered during ripening. Overall, there was a first harvest of grapes with intense ripeness, followed by more gradual ripening in all the area and more relaxed selection because of the good weather conditions and especially, due to the absence of rain and frosts. The outcome were wines with a slightly higher alcohol by volume than usual and more balanced acidity than expected, considering the registered temperatures, a very high colour concentration and, above all, phenolic profusion, whilst also achieving good quality tannins from long ripening.

Winemaking:

The grapes allocated to Legaris Reserva 2011 were harvested very ripe at the end of September. On entering the winery they went through the sorting table, were gently destemmed and were poured almost whole into small 5,200l stainless steel conical tanks where they underwent pre-fermentation maceration for a few days at a low temperature prior to alcoholic fermentation which was carried out with local yeasts at 28-30°C. Manual stirring was carried out various times during fermentation and devatting took place 3 weeks after the grapes were vatted. The wine then underwent malolactic fermentation in barrels of French oak. It was then aged 20 months in barrels, half new and half one-year old, of French oak of different cooperages. The wine was lightly clarified with egg white and underwent a slight filtering before it was bottled in July 2014.

Analytical properties: Alcohol content: 15 %

Tasting notes:

Very deep picota cherry red with garnet hues. Aromas of very ripe black fruit on the nose intermingled with fine balsamic and spiced nuances. A wine with a very broad mouthfeel, powerful, well balanced and with a long lingering finish.

Winemaker's advice:

To better savour this wine's organoleptic properties I recommend decanting it 60 minutes before drinking. Serve at 16°C. This wine has good cellaring potential for the next 8-10 years.

Food matching:

Castilian piglet, roasted or grilled red meats, venison casseroles and cured cheeses.



D.O. RIBERA DEL DUERO

