

# TORRE DE GOLBÁN RESERVA | 2019

Our intention to express the virtues of the Tinto Fino variety: elegance, finesse and a long ageing

100% TINTO FINO

## Technical data



**D.O.:** Ribera del Duero  
**Production:** 13.000 bottles 0,75L  
**Alcohol:** 15% vol.  
**Acidity:** 4,58 g/L (tartaric acid)  
**Residual sugar:** 1,5 g/L  
**pH:** 3,63

## Winemaking



**Wine ageing:** 18 months in a 30% of new barrels (100% French oak barrels)

**Process:** Fermentation is carried out in stainless-steel vats at a controlled temperature between 26-28 °C to preserve the fruit's potential. The malolactic fermentation takes place in the vat and it is aged in barrels for 18 months.

## Tasting notes



Fantastic Ribera del Duero Reserva wine. Deep black cherry colour. This wine has deep and complex aromas combined with notes of ripe black fruit and coffee. It is round, balsamic and long on the palate and has a silky texture.

## Vineyards



**Soils:** Sandy loam on the surface with calcareous clays at different depths and pebbles

**Alt. over sea level:** 700-800 meters

**Average age:** 70 years-old vines.

**Climate:** Continental climate, noted for its long and cold winters and short and hot summers.

