

# HORCAJO

2018



## Characteristics of the harvest

The 2018 vegetative cycle began with an extraordinarily rainy April and May. The rainfall sat below the historical levels during the summer months, which helped to balance the cycle. Temperatures were very close to normal for the region, except during the last stage of ripening when they were above average. This helped to bring the year to a close with optimum ripeness levels and great balance in the grapes.

## Winemaking process

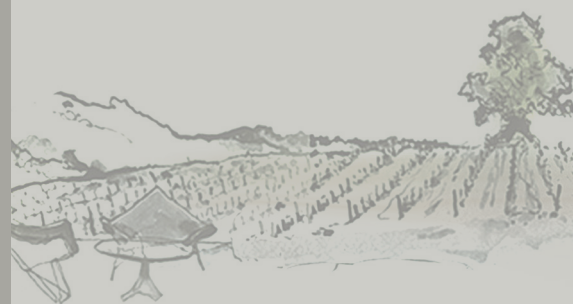
Its alcoholic fermentation is made at a controlled temperature in steel tanks for 26 days followed by malolactic fermentation for 30 days in French oak barrels. It is aged in French oak barrels.

## Tasting notes

Cherry red color with ruby rim. In the nose is expressive, with a lot of personality and an extraordinary richness. Thanks to a long and respectful aging, it preserves the typical primary aromas of Tempranillo combined with the nuances of French oak. In the mouth it leaves a long, enveloping and elegant aftertaste. Definitely, it is a balanced wine with a pleasant passage.

## Technical details



**Appellation:** Ribera del Duero  
**Soil:** Calcereous - Clay  
**Location:** Castrillo de Duero  
 Orientation: East  
**Malolactic Fermentation:** 30 days  
 French oak barrel  
**Variety:** Tempranillo  
**Ageing:** French oak barrels



## Story

The Horcajo plot that gives the name to this wine is situated at an altitude of between 850 and 900 metres. Its location makes excellent conditions for vine cultivation for the soil heterogeneity the soil fertility and the capacity to protect vine against frosts. These conditions ensure that this plot produces a rich and structured aromatic wine.

## Awards

	2014	2015	2016
	92	93	93+
	95		
	93	93	
		92	
			
	92	93	
		96	
		94	
	92		93
	95		

