

Finca
Peña Lobera
2016



HACIENDA SOLANO
ERNESTINA
BODEGA Y VIÑEDOS EN LA AGUILERA - BURGOS - ESPAÑA



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D.O. RIBERA DEL DUERO

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SINGLE PLOT WINE

Selected vineyards older than 100 years in the area of Peña Lobera.
Sandy soil on calcareous rock.

SUSTAINABLE VITICULTURE WITHOUT ANY USE OF
HERBICIDES OR PESTICIDES

VINTAGE 2016

Winter with moderate temperatures and lower rainfall than usual, spring was very rainy and with low temperatures that delayed sprouting. The summer was characterized by high temperatures and absence of rain. Harvest from September 24 to October 7 Very healthy grape and balanced production.

HARVEST

Manual in boxes of 12 kg.

VARIETIES

Tempranillo 100%.

VINIFICATION

Alcoholic and malolactic fermentation in open barrels of 500l. Handmade work, little extractive and soft maceration.

AGEING

15 months in French oak barrels and 4 months in concrete tank.

BOTTLED

May 2018

ANALYSIS

Alc./Vol: 14,5 g/l pH: 3,62 SO₂ total: 0,082 g/l
Total acidity: 5,3 g/l Residual Sugar: <1,5 g/l

OPTIMAL CONSUMPTION

Now or in the next 15 years.

YOU MAY ENJOY WITH

Game meat, stews, grilled beef, steak, stews, cured cheeses, Iberian ham.

TASTING NOTES

Dark cherry color with violet reflections. Dense, clean and intense nose of black fruit, remarkable weight of spicy notes. Body and structured with present tannins.



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