



ARCHANGELUS
GABRIHEL

SPANISH OAK

RIBERA
DEL
DUERO

ARCHANGELUS GABRIHEL

SPANISH OAK 2015

WINE: Red wine from 2015 vintage.

DENOMINATION OF ORIGIN: Ribera del Duero.

VINTAGE CLASSIFICATION:

Excellent (April 8th 2016) C.R.D.O.

VARIETALS: 100% Tinta del País (59 & 47 year old bush vines).

VINEYARD: Old vines from Pago Majadillas and Pago de Valdecobos (Chalky-Clay) Rainfed.

CLIMATOLOGY: A normal winter as usual, without excessive snow, but with temperatures down to minus 6-9 degrees in winter (December maybe the coldest), overall it was a winter with temperatures that rose 2 degrees the average of previous winters. Due the good temperature in spring (April) sprouting accelerated slightly on the vineyard. From 15 to 22nd of May the cold was intense and the rest of the month a couple of degrees higher than usual. June had good rainfall for the perfect vineyard development and water supplies for the summer. Excessively hot summer; we again have two to four degrees warmer. Veraison occurred at the beginning of August, around 4th to 8th, was faster than the previous year. August and September was sunny with temperature changes in the day and the night, 27-30° during the day and 9 during the night, for excellent ripening of the grapes. In September and October we gain a vintage week with a slow and steady ripening as is customary in good harvests. In October the vine regulate the evolution of grape. A grapes tasting was on September 26th giving us a nugget with brown tones, a grape that comes off well from the cluster and the cluster from the vine. Ripe grape pulp, homogeneous, and tinted on the sides by tannins and anthocyanin that come off quite easily. In the mouth the grape was sweet, low in acidity and with little or no astringency. Quality and health of the grapes in the Vineyards, **Exceptional.**

HARVEST: Since September 29th to early October (1st to 4th). Hand-picked and selected from the vines by the harvester, who are all members of the family. The grapes were collected in plastic crates holding 12 or 20 kg, stackable for easy transportation.

WINE PROCESS: We kept the must contained for 6 days delaying the fermentation process and extracting colour from the antocyanins (maceration). The wines was pump 3 time a day to break the cap and extract the richest colour possible. The alcoholic fermentation lasted 7 days the temperature was controlled between 27 to 29 degrees. Pip extraction reaching 24% using delestages method. Only first must. Natural malolactic fermentation. Albumin clarified. Decanted due to the harshness of the winter. **Not filtered.**

BOTTLING: at the beginning of March 2017 (March 1st & 2nd) (after having spent 13 months in **Spanish oak barrels** (100%), fine grain, medium roasted and of extreme quality, in bottles where it rests until the day of its labeling and subsequent consumption.

TASTING NOTE

Colour: Intense, with much dye. High well-defined layer. Cherry red with violet details on the rim. A little more intense than the American oak and less than the French oak, for the aging it carries. Glycerin, clean, bright and stunning vibrancy for the time in barrel.

In nose: Powerful, a bit more pure, with a certain softness, also, in fruit aromas, clear, very intense and fresh, blackberry and currant, plums, all in compote, very balanced with spanish oak hits (coconut, cinnamon, white spice, cocoa, balsamic), complex and clean of undergrowth and touches of other oaks. Good set with alcohol.

In mouth: Fruit forward, although dry, very fruity and powerful, but soft tannins, balsamic, and fruity with the sensations of toasty oak, cinnamon, cocoa, liquor and certain balm. Evolution without blunting. Full in the mouth and long finish. It is at its optimum moment of consumption.

Served at 16-18 degrees allowing the wine to breath for 20 minutes before serving. Keep away from sunlight. Keep temperature of about 20 degrees with a bottle kept horizontally.

ANALISYS

Alcoholic Grade: 14.09% Vol.

Acidity (TH+): 4.65 g/l

Volatil Acidity 0.62 g/l

Sugarr: 1.90 g/l

Density: 0.991

Food suggestion: For his kind character, I would take a Salmon with Lemon and currant.

T-bone steak or ox with some Maldón salt. Iberian loin on melted cheese (with pomegranate). Oxtail with Red Ribera wine with a touch of grapefruit.

Tasting notes done 11st June 2018 by Sommelier Gabriel García Agudo (Asoc. Sumilleres Aranda y Ribera) (UEC)

