



ARCHANGELUS  
GABRIHEL

ROBLE AMERICANO · AMERICAN OAK

RIBERA DEL DUERO  
DENOMINACIÓN DE ORIGEN

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# ARCHANGELUS GABRIHEL

## AMERICAN 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 annins 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 end of February 2017 (February 27) (after having spent 13 months in **American 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. Glycerin, clean, bright and stunning vibrancy for the time in barrel.

**In nose:** Powerful fruit, crisp, intense and fresh aromas of blackberry and currants, plums, all stewed, flashes of oak (vanilla and sweet aromas) . Good balanced with alcohol notes.

**On the palate:** Fruit forward, but dry, very fruity and powerful with soft, fresh and fruity tannin, vanilla hints. Very long with good balance. In its optimum moment to be consumed.

**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.

### ANALYSIS

**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:** Roast lamb, grilled baby pig, game, red meats, cured sheep's cheese, smoked meats and strong casseroles...

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

