

FINCA EL RIBAZO 2018

TERRUÑO SELECTION

Wine and Vineyard Identity:

El Ribazo is an 11-hectare family-owned vineyard located to the west, close to the village of Villabuena. It comprises several adjoining plots planted with different varieties. This wine is made exclusively from a 5.05-hectare Tempranillo parcel planted in 1985 on clay-limestone soils. The soil composition, orientation and vine age give the vineyard a distinctive character, making it ideal for producing high-quality vintages.

Finca El Ribazo 2018 is a single-vineyard wine created with the aim of expressing the authenticity of its origin and the unique personality of the vineyard. A wine of strong identity that preserves the style of a classic Tempranillo from Villabuena, reflecting the character of the soil, the age of the vines and the influence of time, resulting in a wine that is fresh and elegant, yet complex, balanced and with great ageing potential.

Winemaking and Ageing:

Fermentation takes place in small temperature-controlled tanks, followed by controlled macerations that allow for balanced extraction, preserving the vineyard's fruit expression and the wine's finesse.

The wine is then aged in 5,000-litre oak foudres and in American and French oak barrels, around 24-30 months where it slowly refines and gains complexity, structure and harmony. After barrel ageing, the wine completes its evolution with prolonged bottle ageing from January 2023 onwards.

Tasting Notes:

- **Colour:** Medium cherry red with little evolution.
- **Nose:** Complex and expressive. Without swirling, notes of liquorice, cherry and persistent lactic nuances emerge. With aeration, intense aromas of blueberry and redcurrant appear, with ginger undertones, alongside roasted notes of toffee and vanilla and subtle spicy hints.
- **Palate:** Broad and enveloping entry, with a balanced and structured mid-palate. Juicy tannins emerge with flavours of toffee, cassis and cherry. Long, elegant and persistent finish that clearly reflects the personality of the terroir.

Food Pairing and Service:

- **Serving temperature:** 16–18 °C
- **Recommended pairings:** Pasta dishes, rice dishes, red meats, small game and slow-cooked stews.
- **Ageing potential:** Excellent bottle ageing capacity: 8–12 years.

