

TECHNICAL DATA SHEET

Legaris Alcubilla de Avellaneda 2015

The launch of the Vinos de Pueblo range marks the beginning of a new stage at Legaris, where we seek to express the richness, uniqueness and diversity of Ribera del Duero.

This wine shows a lesser-known profile of Tinta Fina, that of the province of Soria. From a small vineyard located in Alcubilla de Avellaneda, we make this unique wine with a highly unusual Tinta Fina profile: elegant, floral and delicate.

Wine region

D.O. Ribera del Duero.

2015 Vintage characteristics

2015 is one of the great Ribera del Duero vintages.

Autumn was somewhat warmer and drier than usual but led to a long, cold winter. Although March temperatures averaged 2 °C less than usual, lows were less extreme than in other years.

Those cold temperatures were followed by months with particularly high average temperatures, bringing bud break forward and setting the pace for an accelerated growing season. This trend continued and June was very warm, ending with a heat wave that lasted through the first half of July. Rainfall was below average.

Finally, in September and October there was a slight drop in both daytime and nighttime temperatures, with highs in the 25 °C range and lows averaging 7 °C. This lengthened the growing cycle to the benefit of the ripening process and grape acidity. The additional days allowed the grapes to reach optimal phenolic maturity while remaining in excellent condition. The wines exhibit very high colour intensity, with outstanding notes of ripe red fruit. They are very wide in the mouth, with gentle tannins and good structure, all pointing to good barrel-ageing potential.

Viticulture

This wine is made exclusively with Tinta Fina grapes.

The grapes come from twenty-year-old vines in a vineyard in Alcubilla de Avellaneda, a town in the province of Soria situated at an altitude 926 metres. We have selected a hillside plot that crowns the top.

The small vineyard is planted in clay soil with great capacity for holding water and a high iron concentration that gives it a red colour.

Vinification

Alcoholic fermentation took place in a small, 2,000-litre open tank similar to a fermentation pool. It was allowed to take place spontaneously with wild yeasts, with the sole purpose of preserving the uniqueness of this plot. Our intervention was minimal (except for frequent manual punch downs) and the expression of the grape is at its maximum. We did not control fermentation temperature.

Ageing took place for 20 months in five new 225-litre French barrels and one 500-litre barrel.

The wine then remained in an egg-shaped concrete tank for two months, where it acquired finesse before being bottled in September 2017. A total of 2,200 bottles were produced.

This new wine has a generic 2015 vintage back label, like the rest of the winery's most innovative range (Calmo Legaris, Páramos de Legaris and Vinos de Pueblo).

Test results

Alcohol content: 14.5% vol.

pH: 3.69

Total acidity: 5.55 g/l

Tasting notes:

Intense cherry red with a garnet rim and faint bluish hues.

Very elegant to the nose, with fruit and oak in perfect harmony. Emerging notes of lively, flavoursome red fruit contribute freshness: candied cherries, pomegranate and stone fruit. As it opens up, discreet floral notes make their appearance.

In the mouth, the tannins prove very amiable and well-integrated with the fruit. The long, intense mouthfeel is delicate and extremely elegant. It is round and very persistent.

The winemaker's recommendations

To better appreciate the sensory characteristics of this wine, we recommend decanting it 60 minutes before serving it at 16 °C.

This wine will develop well in the bottle during the next 8-10 years if laid down in suitable conditions.