



LEGARIS

CALMO 2009

Winemaking region:

D.O. Ribera del Duero.

Varietals: Tinto Fino 100%.

Vintage characteristics:

The winter was slightly colder than usual. The spring and summer were hotter than the historical average, especially August which was exceptionally hot with maximum temperatures above 30°C on several days. September was mild whereas during October temperatures were above average. As regards rainfall, we can safely say that it was very low during the 2009 campaign (200mm).

The 2009 harvest can be considered one of the top harvests both as regards quality and yields.

The most outstanding feature of this campaign was the magnificent state of health of the vineyard. Grape ripening was gradual which made for perfect phenolic ripening once sugar ripening was completed. The vine plots were harvested separately on different dates coinciding with optimum ripening of each vineyard.

Analytical properties: Alcohol content: 15 % vol.

Tasting notes:

Very intense, almost opaque picota cherry red with garnet highlights. Notes of red fruit appear on the nose interlaced with fine toasty and spicy nuances. A very broad, powerful and elegant mouthfeel with a very long finish. This wine is ideal for drinking alone.

Winemaker's advice:

To fully enjoy this wine's organoleptic properties we recommend you decant the wine 1 hour before drinking and serve it at 16°C. During decanting sediment may appear, an outcome of the natural procedures used to make the wine. This wine has good cellaring potential over the next 10-15 years.

Food matching:

Castilian piglet, roasted or grilled red meats, venison casseroles and cured cheeses.

Winemaking process

This wine constitutes an exceptional blend in each vintage, made up of two elements:

Grapes from old goblet vine stock, handpicked when fully ripe. They then underwent cold maceration for over 1 week prior to fermentation. Alcoholic fermentation with local yeasts in open barrels. Following alcoholic fermentation and after tastings in order to determine when to end maceration, the grapes are pressed with a manual spindle press. These wines constitute the elegant part of the final wine.

The overnight free run juice. After each day of the harvest, in the best tanks of each harvest, which have been devatted on that day and prior to pressing on the following day, the free run juice that is left in the tank is allowed to drain down to the bottom through the pomace. A tap is left open all night long and the resulting wine is gathered in a recipient. Before we leave the winery we check to see that everything is fine, turn off the lights and close the winery. The next morning the wine that has collected is poured into a barrel, with a label specifying the tank it has come from. The wine remains in the same barrel until aging is completed. These wines have very high concentration, contributing strength to the blend. These wines undergo malolactic fermentation in new French oak barrels of different cooperages and toasting.

They are then left to age in barrels for 20 months. After aging all the barrels are tasted again and the definitive blend is carried out in a small tank, seeking the best expression of that vintage's Tempranillo, which must be powerful and elegant. The wine has not undergone clarification or filtering before bottling.

Not all vintages are bottled, only those in which the final wine is considered of exceptional quality.

The 2009 vintage of Calmo Legaris is solely comprised of 1,450 numbered bottles.

