

  
L E G A R I S  
R O B L E 2 0 1 4

**Winegrowing region:**  
D.O. Ribera del Duero

**Varietals:**  
100% Tinto Fino

**Winegrowing:**

Grapes selected exclusively from the Legaris vineyards.

Soils: Alluvial, gravelly, sandy-loamy soils; meanders and near the banks of the Duero River. Plant cover with local species is maintained in order to promote the soils' rich biological diversity, prevent erosion and improve soil structure. Precision viticulture techniques are used to identify and map out the different types of soil that make up the vine plots for management and selection purposes.

Winegrowing: Planting N-S. Virus-free selected clones. Short pruning. Shoot removal, lifting of wires and leaf removal on the East face (morning sun) of the rows as well as cluster thinning.

Irrigation: Given the low rainfall in the region, its poor soils and the presence of plant cover, irrigation is rendered essential. Regulated deficit irrigation (RDI) techniques are used, applying water stress at specific times during the vine's growth cycle in order to enhance the concentration of colours, aromas and flavours.

Integrated Pest Control: Insecticides and antibotrytis are not used. Low pressure for mildew and control of oidium principally with organic products. Treatments are programmed based on weather forecasting models from the estate's own weather station.

Grape harvest: In addition to analytical monitoring of ripening, the grapes are also tasted to assess their phenolic ripeness and determine the best time for harvesting. The different vineplots are harvested selectively and separately based on quality forecast maps and GPS readings.

**Vintage characteristics:**

The first frosts came in the month of October at the end of the cycle. As far as temperatures are concerned, it was all in all a mild winter. In early Spring the temperatures were quite high and this made for early bud break in the vineyard. There were low temperatures in Summer and it was not until the second half of August that maximum temperatures rose to normal levels for that time of year.

However, the most outstanding phenomenon during this cycle was that the temperatures in September and October were clearly higher than usual and the hot and sunny days one after another finally ensured grape ripening. Rainfall this year was lower than expected.

The harvest had a normal overall duration with high concentrations of grapes entering the winery in the middle due to the threat of rain which in the end fell between October 8th-14th.

The wines from this harvest reveal prominent fruity aromas on the nose both black and red fruit as well as spicy notes.

On the palate the wines display a great deal of balance and medium tannins. The alcohol by volume is likely to be relatively high. This vintage amply covers the entire range of wines that the Ribera del Duero can offer in its best vintages.

**Winemaking:**

The 2014 harvest was carried out from September 27<sup>th</sup> to October 20<sup>th</sup>. The grapes were gently destemmed and poured into tanks where they underwent alcoholic fermentation at 22 -24°C to preserve the varietal aromas. Alcoholic fermentation and subsequent maceration lasted 10 -12 days all in all. The wine then underwent malolactic fermentation in stainless steel tanks. Once completed, the wine was poured into barrels of American oak where it remained for 3 months before bottling.

**Analytical properties:** Alcohol content: 14% vol.

**Tasting notes:**

Deep purplish red with bluish hues. Very intense aromas on the nose. Prominent notes of fresh red fruit –which reflect the wine's typicity- that are interlaced with notes of vanilla from its aging in barrels. The wine is rich with a balanced and rounded mouthfeel.

**Winemaker's advice:**

Recommended serving temperature: 14°C.  
This wine is ready to be enjoyed now. It may however evolve favourably over the next year.

**Food matching:** White meats, pastas, tapas and fresh cheeses.

**Prizes:**

**Legaris Roble 2014**  
Gold Medal, Bacchus 2015

