



Legaris Páramos

Páramos de Legaris is a commitment to the value of the origin and authenticity of the terroirs of Ribera del Duero. The wine is the fruit of Tinta Fina vineyards planted at 900 m above sea level in three moors with stony soils in the towns of Moradillo de Roa, Peñafiel and Pesquera de Duero. The result is a wine that conveys the utmost expressiveness and varietal character. The region's purest essence.

Winemaking

The grapes are quickly taken to the winery to ensure their qualities are preserved. The clusters are destemmed and the whole grapes taken to stainless steel tanks, where they are vinified separately by provenance. We subject the grapes to a cold soak at 10 °C for 3-4 days in order to extract aromas and colour, and then allow the temperature to gradually rise. Alcoholic fermentation is allowed to start spontaneously and the grapes own yeasts are used to express the typicity of the different terroirs. Fermentation temperatures range from 26 to 28 °C. The wine is racked off 14-16 days after vatting on average. In order to retain the fruity personality of our Páramos de Legaris, average barrel ageing was 9 months in bordelais barrels, 2/3 of which were French fine-grained oak and 1/3 American oak, in both cases, using 30% new barrels. This wine has been vinified employing natural methods without cold stabilisation so some sediment may appear in the bottle. After a gentle fining

Viticulture

In our Páramos de Legaris we want to show the extreme personality of the Tinto Fino grapes when grown at high altitudes, on the flat extensions of the páramos (moors). These moors consist of limestone covered by red soils with an alkaline pH and high percentage of carbonates. We have selected 3 moors in different geographical locations: Pesquera de Duero (Valladolid), altitudes between 867 and 894 metres. This plot was picked on 27 September. Peñafiel (Valladolid), altitude 890 metres. This plot was picked on 4 October Moradillo de Roa (Burgos), altitudes between 958 and 973 metres. This last plot was picked on 18 October

Vintage characteristics

The first frosts arrived in October, at the end of the growing cycle. With regard to temperatures, we can talk about a mild winter. In early spring,

temperatures were remarkably high and this accelerated budbreak 10 days. Low temperatures prevailed throughout the summer. It was not until the second half of August that highs returned to normal seasonal values. What was truly unusual in this growing cycle was the weather in September and October, when temperatures were notably higher than usual, with hot, sunny days that finally produced well-ripened berries. Rainfall during the growing cycle was lower than expected. The harvest took as long as usual, although with peak volumes during the middle part in view of the threat of rain, which finally arrived on 8 and 14 October.

Sensory characteristics

Very intense dark-cherry red with purple hues. Intense nose of red fruit predominating over the toasty nuances from the barrel. Fresh and tasty in the mouth, flavour-packed, with silky, well-rounded tannins.

Technical sheet

ELABORATION REGION
D.O. Ribera del Duero

VARIETY:
100% Tinto Fino

ANALYSIS:
Alcohol content: 15%

pH: 3,70. Total acidity: 5,58 g/l

Contains sulfites

YEAR:
2014

Winemaker Tips

I advise decanting of this wine for the best enjoyment and expression of its sensorial qualities. Recommended serving temperature: 16 °C. It is a wine to enjoy now, although it will develop favourably over the next 3-5 years.