

2020 Milsetentayseis 1076 Tinto, Alma Carraovejas



Country: Spain

Region: Ribera del Duero

Grapes: Grape Tempranillo 90 ; Grape Albillo 10

Tasting Note:

Highest parcels in Ribera del Duero. 100 years old vines. Bold, with defined character. Designed to evolve over time. Its freshness and intense mouthfeel are representative of a modern style, moving away from excess, in search of the elegance, smoothness and balance found in the great wines of the world.

Winemaking:

Made from old vines planted nearly 100 years ago in Fuentenebro, and from new plantings that will be allowed to grow into old vines. Milsetentayseis Tinto 2018 is a wine that has been meticulously produced from individual plots. Fermented in concrete, oak and stainless steel depending on the characteristics of the grape and the soil where it was grown, its production is defined by the team's constant vigilance throughout the process and their in-depth knowledge of the region, the soil and the native varieties that thrive there. Aged 18 months in French oak barrels of various sizes, according to the needs of each plot.

Vineyard :

Fuentenebro is considered to be one of the most representative and emblematic sites in all of the Ribera del Duero. Situated next to an ancient stone mine, its reddish soil continues to benefit from leftover mineral deposits including quartz, mica and feldspar. Poor soil, but rich in minerals, in an environment that pushes the climatic limits for viticulture. The small plots spread across Fuentenebro have transcended time to offer authentic raw-material of incomparable intensity and purity. Milsetentayseis is an ancestral vineyard that produces a freshness obtained from grapes grown between the valleys and the hillsides, sneaking their way up mountain to reach over a thousand meters of altitude.

Food matching:

Ribera del Duero is prime territory for Roasted lamb, sheeps cheese or mushrooms; thistle mushrooms, colmenilla mushrooms, portobellos.

Code K1996120	Practice No
Product STILL	Acidity 4.78 g/L
Style Red, Warm and Spicy	Residual Sugar 0.36 g/L
pH Level 3.77	Organic No
ABV 14.00 %	Biodynamic No
Closure Natural Cork	Egg / Milk No
Bottle Size 75cl	



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