# MILSETENTAYSEIS (1076)

# 2020

1076 Tinto

# **TASTING NOTES:**

A gracefully bold wine that showcases a creamy, luxurious palate and finely polished tannins that provide both structure and length. An abundance of dark fruit and ripe berry flavors show at its core complimented by balsamic and candied lavender notes, smoky minerality and a toasted walnut and spice finish.

## **TERROIR:**

A recently restored vineyard situated at over 3,280 feet of altitude where ancestral vines over 100 years old grow harmoniously together with new, indigenous plantings in varied soil comprised of red clay, sand and mineral deposits of quartz, mica, and feldspar.

### WINEMAKING:

Hand-harvested from a selection of the best plots in the vineyard then separated into concrete, oak, clay or stainless steel fermentation vats 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.

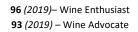
### AGEING:

Aged for 18 months in French oak barrels and Foudres and 12 months in the bottle. Bottled in June 2022.

### VINTAGE:

The 2020 vintage benefited from persistent winter rainfall and January snow that provided significant water reserves in the Fuentenebro vineyards. The vegetative cycle was gradual and balanced. Careful organic techniques in the vineyard allowed the vines to grow homogeneously, achieving exceptional quality. The harvest took place early from September 12<sup>th</sup>-October 3<sup>rd</sup>.

VARIETIES:	95% Tempranillo · 5% Albillo Mayor	
PRODUCTION:	25,000 bottles	
APPELLATION:	Ribera del Duero	ΎC
VITICULTURE:	Certified Organic	
ALCOHOL:	14% ABV	



"Creamy and with a luxurious palate of ripe fruit and spicy oak flavors with more balance. The tannins are fine, and the mouthfeel is dry and serious." -Luis Gutiérrez, Wine Advocate

