

MILSETENTAYSEIS (1076)

2019

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 2021.

VINTAGE:

The 2019 vintage started with a cool, dry winter. The vineyard retained significant water reserves thanks to abundant rainfall in 2018, which allowed the vines to develop evenly throughout the vine cycle. Budbreak was somewhat early due to the mild winter and low rainfall, which fostered perfectly healthy conditions in the vineyard. The dry, hot summer was a test for the vines that were able to withstand such conditions thanks to the remaining water reserves. The early harvest went smoothly, beginning on September 18th and ending on October 4th.



VARIETIES:	95% Tempranillo, 5% Albillo
PRODUCTION:	18,000 bottles
APPELLATION:	Ribera del Duero
VITICULTURE:	High-Altitude, Sustainable
ALCOHOL:	14.5% ABV
SRP:	\$80

Wine Advocate: 93

“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