

DOS ALAS ROJAS

D.O. RIBERA DEL DUERO

2018



Our main aim harvest after harvest is to avoid the heavy style often found in the region and look for wines that show the character of the vintage with freshness, soft and round tannins, with fruit -driven noses and soft and elegant palate through minimal intervention, short macerations and use of neutral oak. This is floral and refined, with rose petal and red berry flavors, a twist of white pepper and deftly handled oak.

TECHNICAL DATA

Varieties

100% Tempranillo

Denomination of origin

Ribera del Duero

Soil and age of vines

Calcareous-Clay and limestone soil , around 25 +years

Harvest

Hand-picked during the first days of October

Yield of vineyard

5000kg/ha

Winemaking

Harvested by hand in 15 kg cases, cluster selection in field. Destemmed.

Alcoholic fermentation with native yeast in 500 litres French oak barrels (Integral Vinification). Manual press and malolactic conversion in the same barrels. Then aged for 22 months in the same french oak barrels. Blend of two barrels with different toast levels, one of which has a white wine toast. Unclarified and Unfiltered.

Limited Production

1200 bottles

Alcohol content and Residual sugar

14%. < 0.35 g/l

MELIDA WINES S.L