



TECHNICAL SHEET AALTO 2014

CLIMATIC CONDITIONS:

The winter was cold and rainy, but spring was fortunately mild and the shoots appeared at the end of April, a little earlier than usual but having avoided any frost damage.

May and June were warm but not in excess, reaching a maximum temperature of 29° C, allowing for a progressive and even development of the vines. The summer months were perfect with a high interval of temperatures between day and night - an important quality factor in our region- and by mid August, with the beginning of veraison, we began to suspect we were heading for a great year.

September's early rains were very beneficial and we began to harvest grapes of exceptional quality on the 22nd. In no hurry at all and at a very comfortable pace, we finished on October 13th.

The fermentations confirmed our expectations: 2014 is one of the very best years of the last decade in Ribera del Duero.

GRAPE ORIGIN:

100 % Tinto Fino (Tempranillo) primarily from very old vines ranging from 40 to 80 years old, in seven different villages in Ribera del Duero and Burgos, and younger grapes from our own vineyards in two villages in the province of Valladolid.

As always, harvest was done by hand in small boxes of 15 kilos and thoroughly inspected, bunch by bunch on the selection table.

AVERAGE OAK AGEING:

Aged for 16 months in 50% new barrels of French and American oak.

BOTTLING:

AALTO 2014 was bottled in late June 2016.

TASTING NOTES:

Dark purple. The nose has intense fruit aromas with wood in the background, bringing complexity without detracting from the sense of freshness. The palate is broad, structured and elegant as befits such exceptional phenolic maturity, with no hard edges and a tannic structure in perfect harmony with alcohol and acidity. The typical flavours of the Tempranillo are all present - liquorice, black fruits and roasted coffee, alongside spices and fresh tobacco - provided by an impeccable wood aging. This wine is very long and will no doubt gain in complexity over the years.

ANALYSES:

Alcohol by volume:	15% vol.
pH:	3.79
Total acidity:	4.7 gr/l

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