

Viñas Viejas

2016



HACIENDA SOLANO

ERNESTINA
BODEGA Y VIÑEDOS EN LA AGUILERA - BURGOS - ESPAÑA

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D.O. RIBERA DEL DUERO

VILLAGE WINE

Selected vineyards older than 60 years in the village of La Aguilera, Burgos. Soil formed by marl, clays and limestones.

SUSTAINABLE VITICULTURE WITHOUT ANY USE OF HERBICIDES OR PESTICIDES

HARVEST

Manual in boxes of 12 kg.

VINTAGE 2016

Winter with moderate temperatures and lower rainfall than usual, spring was very rainy and with low temperatures that delayed sprouting. The summer was characterized by high temperatures and without rain. Harvest from September 24 until October 7. Very healthy grape and balanced production.

VARIETIES

Tinto Fino with a small percentage Albillo.

VINIFICATION

Each plot separately. Stainless steel and concrete winemaking tanks with temperature control. Cold maceration from 24 to 36 hours over 8-10°C. Alcoholic fermentation during 11 days with small pumps over and 'pigeage'. Average temperature of 26°C. Post-fermentative maceration 5 days.

AGING

14 months in French oak barrels 225l and 500l, concrete and small tanks.

BOTTLED

June 2018.

ANALYSIS

Alc/Vol 14%

Ph 3,65 So2: 0,073 g/l

Total acidity 5,5 g/l

Residual sugar <1,5 grs/l

OPTIMAL CONSUMPTION

Now or in the next 10 years.

YOU MAY ENJOY IT WITH

Carne de caza, chuletón, guisos, quesos curados, jamón ibérico.

TASTING NOTES

Cherry red color, high color layer. Enveloping nose with notes of black fruit and scrubland with balsamic touches. Juicy tannins, long in the mouth and balanced.



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