



DIEZ ALMENDROS 2014

Varieties Tempranillo and others
Production area Finca de Vega Clara. Pago de Carretuerta
Appellation of Origin Ribera de Duero
Yield 5000Kg/ha
Picking method by hand

WINEMAKING PROCESS

Harvest: October 2nd-17th, 2014
Alcoholic Fermentation with
Autochthonous yeast
Pumpover 3 times a day with manual
“bâtonnage”
6 days maceration
Clarification
LIGHT filtration

AGEING PROCESS

70% French Oak (Allier)
30% American oak
Brand new oak and 1 wine barrels use
Aging period 8 months
Bottling date 18/11/2015
Production 6933 bottles (75cl)

WINEMAKER COMMENTS

DIEZ ALMENDROS 2014 is a blend made out of wines from 2 varieties; a usual practice already at Vega Clara. The main part of the blend is Tempranillo (75%), the Queen variety of the Ribera Del Duero. The final blend is completed with a very fine, fruity and special variety which is our best secret... Our vineyards that provide the grapes we use to make DIEZ ALMENDROS, are quite young, averaging 15 years old. Nevertheless, we also use younger vineyards, just 7 or 8 years old in order to get what we are looking for in this wine: fruit and youth. The “terroir” of these vineyards is very poor and mostly calcareous.
Vintage 2014 was a very typical Ribera Del Duero vintage; a quite hot summer with daily temperatures that went up to 40°C easily and lowered to 10-12°C during the night. This translated into a very good vintage with very ripe wines and one of the largest harvests of the last decades.

TASTING NOTES

DIEZ ALMENDROS 2014 presents its characteristic beautiful and intense cherry color, with raspberry glints and a deep blueish-violet edge. Very high layering.
DIEZ ALMENDROS 2014 presents, as is typical with VEGA CLARA’s wines, an amazing nose of a very high intensity and complexity. First, very ripe red fruit aromas stand out above all else, such as raspberries, wild strawberries and blueberries weaving together with the toasted and toffee aromas coming from the barrels. Very spicy, in particular, black pepper, cinnamon and licorice hints. Candy and jammy aromas. Balsamic, herbal. Very clean and elegant nose.
On the palate, **DIEZ ALMENDROS 2014** is ample, sweet and gentle as well. Intense and ripe tannins translate into a perfect acidity. Very fresh and intense with medium body.
Fruit explosion! Easy to drink, balanced and with a long finish.
DIEZ ALMENDROS 2014 maintains the winery’s usual personal signature: **Elegance**.