

ARAEX

Grands

Spanish Fine Wines

FINCA SANTA MARIA

2018

D.O. RIBERA DEL DUERO

In the heart of Ribera del Duero, more than 900 metres above sea level, stands the Valtravieso estate surrounded by its vineyards. This dynamic winery blends tradition with state-of-the-art production processes to make a wine that is unique, full of sensations and expresses the singularity and personality of the region. The goal of Valtravieso's team of experts is to exploit its privileged location to extract the true potential of the Tempranil-

lo, Cabernet Sauvignon and Merlot varieties. Its 83 hectares of vineyards feature a chalky clay soil that is dry, shallow and poor in nutrients, making it ideal to grow vines that are exceptionally robust. At Valtravieso, a combination of altitude, climate, soil and meticulous care converge in a spectacular display of the essence of the land, vine and tradition of Ribera del Duero.

THE HARVEST

After an extremely dry and warm vintage as it was in 2017, these conditions were not at all favorable for the quality of the future 2018 vintage. The rain was slow to arrive and the fields were helmeted until well into the spring, but when it arrived it did so with impetus and we have had some rainfall a little higher than the average in the region. Regarding the temperatures, it has been a fresh campaign, without excessively high temperatures in July and August, and this has allowed a good vegetative development of the plant, which together with the good water balance in the soil has allowed the vineyard to bring good port large amount of grapes. This end of campaign so benign is the one that has allowed us to have a cumulative temperature even higher than qualitative vintages such as 2015 or 2016. On dates close to the harvest there have been slight rainfall that have allowed to achieve excellent maturations and have done much more easy to extract the compounds from the grape. To complete this excellent vintage in Ribera, the good weather has been accompanied by harvests, which has allowed to collect each plot at its right moment, and it is quite extraordinary a harvest like this year, which has lasted more than 3 weeks without rains

VINIFICATION

After destemming, grapes are placed in small 10,000 and 20,000kg fermentation tanks and pre-macerated at a low temperature for six days, giving excellent extraction of aroma, colour and soft tannins. To preserve the natural aromas, fermentation is carried out at 22°-26°C for eight days, followed by five days of maceration with the skins. Malolactic fermentation was induced with selected bacteria and controlled temperatures in stainless steel tanks. The wine was decanted three times before being bottled.



TASTING NOTES

Colour: Nice violet red colour.

Nose: Fresh fruit (blueberry/gooseberry) with floral notes and a touch of minty herbs.

Palate: Potent and quite tasty, very fruity (blueberry), great length and a pleasant, slightly bitter finish.

Food Matches: Recommended with salads, white meats, Spanish tortillas, or manchego cheese.

TECHNICAL SPECIFICATION

Varietals	90% Tinta Fina, 5% Cab Sauvignon, 5% Merlot
Vine Age	35 Years
Fermentation Temperature	26-28°C
Fermentation & Maceration Period	19 Days
Barrel Composition	French Oak
Barrel Age	Less than 4 years old
Time in Barrel	6 Months
Time in Bottle	Minimum 3-6 Months
Alcohol content (vol)	14% Vol.
Acidity total (gr/l)	4.10 g/l
pH	3.38
SO2 free (mg/l)	67 mg/l
Residual sugar (gr/l)	1,45 g/l
Suggested temperature for serving	14-16°C
Winemaker	Ricardo Velasco