

ORÁCULO



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## Oráculo

2009 / D.O. RIBERA DEL DUERO / SPAIN

Appellation:	D.O. Ribera del Duero
Grape Variety:	100% Tinta del Pais (Tempranillo)
Age of Vines:	Between 80-120 years
Vineyards:	Peñaranda del Duero and surrounding area
Yield:	< 20 hl/ha
Ageing:	24 months
Oak Profile:	100% New 500L French oak barrels
Production:	800 Cases of 9 L



## WINEMAKING

Grapes come from +80 year old bush vines from some of highest lying vineyards of Ribera del Duero. The grapes were handpicked into small plastic boxes at the optimum stage of ripeness during the first week of October 2009. Gentle de-stemming and crushed. Inoculation with special selected yeast strains. Temperature controlled fermentation in epoxy lined cement tanks of 8.000 at 26-28°C with manual pump over for 25 days and daily delestage during Peak of fermentation. Pressed and racked into 100% new French oak barrels of 500 liters where it underwent malolactic fermentation and aged for 24 months.

## TASTING NOTES

Deep ruby red with intense aromas reminiscent of ripe black cherries, delicate toasted oak, cigar box, savoury game, tobacco and Asian spices. The palate is dense, layered and succulent. This wine is well balanced with lots of soft velvety tannins, intense extract, and it has a long lingering finish.

## AWARDS

93Pts Wine Spectator

Gold Sélections Mondiales des Vins

Alcohol	Residual Sugar	Total Acidity	Volatile Acidity	pH
14,5%	1,40 GR./L	5,02 GR./L	0,68 GR./L	3,70