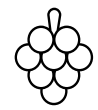


# Reserva 2016



## WINEMAKING

This wine is made from Tinto Fino grapes, which are the Tempranillo clone that has evolved over centuries in Ribera del Duero. Cultivated on unirrigated gravel soils, this Reserva represents the pinnacle of grape cultivation and winemaking at Martín Berdugo.

### TECHNICAL DETAIL

The grapes were hand-harvested at the ideal moment of maturity from the oldest plots in our own vineyard. Each bunch passed through a selection table to guarantee the highest quality. Alcoholic fermentation lasted 7-9 days at 26-28°C after spending 3-5 days in cold maceration. The wine was bled off after 24 days. Once the tumultuous fermentation ended the wine was allowed to rest on fine lees for 3-6 weeks to develop a greater complexity during which time it completed its malolactic fermentation.

The 2016 harvest was healthy and the vintage is officially classified by Ribera del Duero's governing body as Very Good.



## OAK AGING

This wine was matured for at least 24 months in French and American oak barrels.

### CONTACT:

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## TASTING NOTES



### APPEARANCE

Clear garnet with hints of ruby.



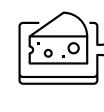
### NOSE

High aromatic intensity dominated by the complexity of gentle oak-ageing, with hints of exotic spices, black pepper, tobacco, cocoa and toffee. These mingle with prominent reminiscences of Tinto Fino fruit.

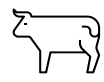


### PALATE

A mouth-filling sensation of silkiness derived from a fine balance between fruit, acidity and soft tannins. The aftertaste lingers with fruit, caramel and soft tannins. It fills the mouth, is fleshy, powerful and long.



## FOOD PAIRING



The silky texture enhances the enjoyment of lamb, steak and roast dishes, as well as mature cheeses such as Manchego or Cheddar.



## SERVE AT: 15°C.



## ANALYTICAL DATA

- Alcohol by Volume: 15 °
- pH: 3.83



### ORIGIN:

**Country:** Spain

**Denomination of origin:** Ribera del Duero

**Location:** Aranda de Duero, 09400 (Burgos)

**Estate:** Martín Berdugo

**Coordinates:** 41°39'37.80"N, 3°40'18.92"W



### VINEYARD:

**Ownership:** We own 100% of our single vineyard estate which is made up of 5 plots.

**Location:** On an alluvial terrace just above the Duero River.

**Altitude:** 800 meters above sea level.

**Orography:** Slight slope towards the south-west.

**Vineyard area:** 87 hectares.

**Variety:** Tempranillo (Tinto Fino)

**Years of planting:** from 1990 to 2006.

**Soils:** Stony alluvial soils with gravel, sands and numerous boulders. The subsoil is composed of clay under a layer of limestone gravel. These soils and subsoils are excellent for concentrating flavors and aromas.

**Climate:** Mediterranean climate with an important continental character.



### CULTIVATION:

**Training:** Cordon Royat

**Irrigation:** 40% unirrigated, 60% drip irrigation.

**Vine distance:** 2.9 meters x 1-1.5 m.

**Care:** 11 hectares are organic and 76 will soon be certified organic also. Production relies on weather forecasting through a network of sensors, geographic information systems and satellite photos.



### TECHNICAL DETAIL:

**Harvest:** The date is determined by how the phenolic maturity index evolves as well as by how the analytical parameters relating to the Tempranillo grape for this type of wine develop.

**Vinification:** We observe a maximum respect for the fruit and the viticultural work carried out in the vineyard. We employ gravity in the winery to avoid the use of pumps.

**Harvest details:** The 2016 harvest was healthy and the vintage is officially classified by Ribera del Duero's governing body as Very Good.