

# Gran Reserva 2014



## WINEMAKING

This was our first harvest following the rebuilding of our winery after a lightning bolt strike in 2013 caused a devastating fire, and the qualitative leap made by the adoption of our gravity-fed winemaking system. This wine honors the history of the winery, blending the most up to date vineyard management and monitoring techniques with the traditions and essence of our region and the environment. Tempranillo is the most popular grape in Spain and Gran Reserva is the ultimate in aged wines from Ribera del Duero. The grapes came from specially selected old, unirrigated gravel plots of Tinto Fino plants in our own vineyard where yields are low and fruit quality is traditionally exceptional.

## TECHNICAL DETAIL

The grapes were harvested by hand at the optimum moment, in the oldest plots, and passed through a manual selection table to guarantee maximum quality. The alcoholic fermentation lasted 7 to 9 days at a temperature between 26 and 28°C after a cold pre-fermentation maceration of 3 to 5 days. After a 24-day post-fermentation maceration, the free-run wine was bled and the pressing was separated. A subsequent resting on fine lees ensured greater complexity. The malolactic fermentation took place for 3 to 6 weeks.



## OAK AGING

This wine was aged for 30 months in oak barrels before being rounded off in bottles..

### CONTACT:

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## TASTING NOTES



### APPEARANCE

Clear ruby red with hints of garnet and nuances of brickiness.



### NOSE

An aroma of singular elegance in which the original fruity fragrances have evolved into a bouquet typical of ripe Tempranillo, with violet nuances.



### PALATE

Oak aging and bottle cellaring have tamed and rounded the tannins, giving this wine a smooth mouthfeel and a finish that echoes the minerality of the gravels from its plots in our single vineyard estate surrounding the winery.



## FOOD PAIRING



This wine is the perfect accompaniment to traditional Spanish cuisine, such as slow-roasted suckling lamb, pheasant and green bean stews or the finest mature cheeses.



## SERVE AT: 18°C.



## ANALYTICAL DATA

- Alcohol by Volume: 15 °
- PH: 3.63



## 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 use an integrated production based 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 2014 harvest was officially classified as Very Good by Ribera del Duero's governing body.