

mb 2014



WINEMAKING

This was the first vintage after the rebuilding of our winery following the fire caused by a lightning strike in 2013 and the qualitative leap made by the adoption of a gravity-fed winemaking system. This wine honors the history of the winery, representing its pinnacle, blending the most advanced vineyard management and monitoring techniques with the traditions of our region and the essence of the environment.

The Tinto Fino grapes come from the oldest plot in our vineyard, where yields are particularly low and the quality of the fruit is exceptional.

TECHNICAL DETAIL

This wine was made with grapes from the best plots of our single vineyard estate, carefully subjected to a strict production management control. After a careful process of manual selection of both grape bunches and berries, the fruit underwent a pre-fermentative cryomaceration for 4 days at a temperature of approximately 6°C followed by a long fermentative and post-fermentative maceration of 18 days. The alcoholic fermentation was carried out in stainless steel tanks at controlled temperatures. The malolactic fermentation was carried out in new French oak barrels.



OAK AGING

100% of this wine spent 1,524 days in French oak barrels.

LIMITED RELEASE

This wine was limited to 3,920 bottles.

CONTACT:

Martín Berdugo · Single Vineyard Estate
Ctra. de la Colonia, s/n, 09400. Aranda de Duero, Burgos · Spain
+34 947 506 331 · bodega@martinberdugo.com
martinberdugo.com



TASTING NOTES



APPEARANCE

Lustrous, dark ruby red with hints of shimmering garnet.



NOSE

A cornucopia of aromas offers itself, encompassing ripe red and juicy dark fruit: strawberries, cherries and blackberries come to the fore, cocooned by rich vanilla and cedar box smells derived from the wine's oak ageing process.



PALATE

All the fruit detectable on the nose become powerfully focused in a well balanced and silky mouthfeel, where polished tannins and restrained acidity bode well for a long-lived wine. The flavors linger long into the aftertaste and in the memory.



FOOD PAIRING



This wine will enhance the finest fillet steak or wild game dishes as well as providing a perfect backdrop for imaginative vegetarian offerings or the best mature cheeses.



SERVE AT: 16°C.



ANALYTICAL DATA

- Alcohol by Volume: 15°
- PH: 3.62



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.