

MALLEOLUS

2017

HISTORY

The word "Malleolus" comes from Latin and means majuelo (hawthorn), which is the way the locals refer to the vineyards in Pesquera de Duero. To elaborate this wine, we have chosen grapes from old majuelos, trained as bushes and on trellising.

CHARACTERISTICS OF THE HARVEST

This vintage is exceptional and unique. The frosts of 2017 caused the harvest to fall by 50% compared to the productive capacity of the vineyard. Malleolus achieved top grape quality in the 17 harvest, giving a vintage with high expectations.

ELABORATION

This wine is elaborated with grapes of the variety Tinto Fino 100%, and has macerated with its own skins for 18 days. Following malolactic fermentation in stainless steel vats, it is aged in French oak barrels.

TASTING NOTES

Very deep, intense cherry red in colour, this Malleolus presents a concentration typical of the 2017 vintage, a result of the low yield mentioned above. It has a dense, ripe aroma, with good intensity and a great personality. The balance between ripeness and freshness is excellent, and its months of ageing in 500-litre barrels has granted it's great complexity. It is powerful and structured in the mouth, with good balance and a long, persistent passage.

TECHNICAL DETAILS

Appellation: Ribera del Duero

Soil: Calcareous-clay-stony









Location: Pesquera de Duero

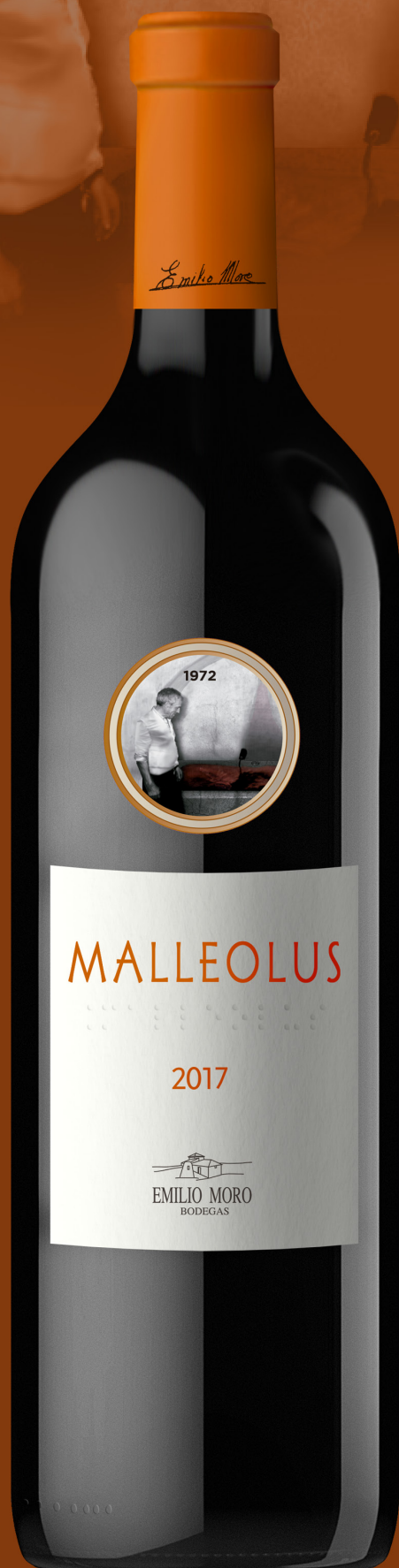
Orientation: Southwest

Malolactic F.: 30 days in stainless steel deposits

Variety: 100 % Tempranillo (Tinto Fino)

Ageing: French oak barrels

	2009	2010	2011	2012	2013	2014	2015	2016
	92	92	93			93	93	
	90		90				93	93
	90	94	94					
		91						
	92		92					
	93	93					94	
	92	91						
		94	92					
<small>JAMES SUCKLING.COM</small>							93	



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