

# DOMINIO BASCONCILLOS

NAME OF THE WINE: Viña Magna Reserva

VINTAGE: 2019

PRODUCTION AREA: D.O. Ribera del Duero

ALTITUDE: 960 mts.

SOILS: Chalky clay, gravel and sand.

VARIETIES: 80% Tempranillo | 10% Cabernet Sauvignon | 10% Malbec

AGING: 25 months in French oak barrels

BOTTLING DATE: June 2022

PRODUCTION: 11.064 of 750 ml., 651 of 1.5L, 65 of 3L and 29 of 5L.



## 2019 VINTAGE

A Winter with low temperatures followed by a mild spring with rain gave the vineyard the reserves it needed to cope with the hot, dry days of summer. The cycle ended with very marked temperature fluctuations at the end of ripening, and the harvest was excellent. A wine with marked notes of fruit typical of the grape, with an intense, broad palate, providing its characteristic elegance.

## WINEMAKING

Selective harvest by hand in 12 kilo boxes going over the selection table to reception in the winery. Winemaking process using gravity to maintain the sensory properties of the highest-quality grapes. The grapes underwent cold maceration at 5C for 5-6 days and then spontaneous alcoholic fermentation with native yeasts at a controlled temperature of 28-30C.

The wine went through Wood in nre French oak barrels for 25 months , with daily humidity and temperatura checks.

## TASTING NOTES

COLOUR; An opaque, intense Cherry red wine, with a rim edging towards garnet. Bright and clean.

NOSE: Black fruits and undergrowth. Certain mineral notes typical of our estate give it complexity. Touches of vanilla, coffee, toast and chocolate. Complex and intense.

MOUTH: A meaty wine, with volumen and plenty of structure. Polished tannins that leave a pleasant aftertaste veering towards spicy notes. An aftertaste of liquorice and blackberry jam.

TASTING TIPS: It is advisable to open the bottle 30 minutes before drinking, to allow the wine express itself.

CONSUMPTION TEMPERATURE: 16C

PAIRING: Red and spiced meats. Iberian pork stews.