



DOMINIO BASCONCILLOS

VINOS DE ALTURA

Name of the wine: **Viña Magna Crianza**

Vintage: **2019**

Production Area: **D.O. Ribera del Duero**

Altitude: **960 mts.**

Soils: **Clayey-calcareous and sandy-loam**

Varieties: **Tempranillo | Cabernet Sauvignon | Merlot | Malbec**

Aging: **12 months in French oak barrels**

Bottling date: **June 2021**

Production: **65,231 of 750 ml. and 601 of 1.5 l.**

ELEGANCE FROM OUR HIGH-ALTITUDE VINEYARD

Viña Magna Crianza 2019 is the most elegant expression of our vineyard. The steeper slopes of our high-altitude vineyard and the temperature contrasts on our estate repay us with the personality and elegance of this unusual wine, full of subtle touches. Our varied soils, ranging from chalk, sandstone and gravel to more clayey areas, give us a special complexity which, together with our knowledge of sustainable vine-growing at the highest altitudes (960 m), results in a fresh, intense, elegant wine: a reflection of this unique landscape. Several varieties from the estate were used to make Viña Magna Crianza 2019: Tinto Fino, Cabernet Sauvignon, Malbec and Merlot. The result is an expressive wine - full-bodied yet fresh and vibrant, and clearly suited to international markets.

2019 VINE CYCLE

The winter, with low temperatures, followed by a mild, rainy spring, gave the vines the water reserves they needed to cope with the hot, dry summer days. The cycle ended with very marked temperature swings at the end of ripening, and the harvest was of excellent quality. The result is a wine with clear notes of fruit, freshness and structure on the palate, providing its characteristic elegance and personality.

WINE-MAKING

For Viña Magna Crianza 2019, the grapes go through a double selection process. The first selection of bunches is made in the vineyard itself, where the grapes are picked by hand into 12 kg boxes. Then, a second, more exhaustive selection is made on the sorting table at the winery. Using gravity allows us to respect our raw material as much as possible. Fermentation by plots, the use of our own yeasts, and the care we take with every detail provide the principles for making Dominio Basconcillos. The wine was rounded off in French oak barrels for at least 12 months. The result of all this patience and dedication was a wine bottled in June 2021.

TASTING NOTES

A clean, bright wine, intense garnet in colour, sharply edged in violet. On the nose there are intense, vibrant aromas of fresh red fruits. It is complex, with the presence of cocoa blended with spices and well-integrated toasted notes. On the palate it has balance, structure and volume with polished, balance tannins and the natural acidity of a high-altitude wine. There are retronasal touches of blue flowers, with a long aftertaste offering gentle toasted and liquorice notes. This is the wine that has won us most awards, with more than 30 international mentions in the most prestigious publications and competitions, such as Wine Spectator, Wine Enthusiast, Decanter, Bacchus, IWSC, Critics Challenge and Guía Peñín, giving an idea of its international recognition.

FAMILY WINES SINCE 1999 · PRODUCED AND MADE ON THE ESTATE · HIGH-ALTITUDE WINES

