

# DOMINIO BASCONCILLOS

## VIÑA MAGNA

### CRIANZA

RIBERA DEL DUERO D.O.



#### FINESSE OF OUR VINEYARD AT ALTITUDE

The steepest slopes of our vineyard in height, and the diurnal range that we enjoy in our property, reward us with the most elegant and intense wine: Viña Magna Crianza. This generous and modern style shows a silky texture with bold and sweet flavors of raspberry and currant mixed with notes of cocoa, toast and clay. It is complemented by its polished tannins and fresh acidity. It is our most award-winning reference. More than 30 international mentions among the most prestigious publications and competitions such as the Wine Spectator, Wine Enthusiast, Decanter, Bacchus, IWSC, Critics Challenge and Peñin Guide, give an idea of its international recognition.

#### DATA SHEET

**Wine Name:** Viña Magna

**Vintage:** 2018

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

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

**Varieties:** 90% Tempranillo, 10% Cabernet Sauvignon

**Alcoholic grade:** 15% Vol.

**Aging:** 14 months in new French oak barrels

**Bottling Date:** may 2020

**Production:** 50.000 bottles

#### Elaboration:

We make a careful selection of the grapes in the vineyard and transport to the winery in small boxes of 12 kilos to maintain maximum respect for the quality of the fruit. Once in the winery, a final selection on the sorting table will ensure the optimal conditions of health and maturity with the subsequent cold pre-fermentation maceration at 5°C for 5 days. All this to achieve a greater polyphenolic extraction by means of a gentle daily pumping over. The vineyard's own yeasts carry out alcoholic fermentation spontaneously, and with controlled temperatures between 26°-28°C. Viña Magna performs malolactic fermentation in stainless steel tanks and in oak Barrels. It is aged in French oak barrels under controlled conditions of humidity and temperature (75% and 14°C respectively). Bâtonnage of the lees every 15 days.

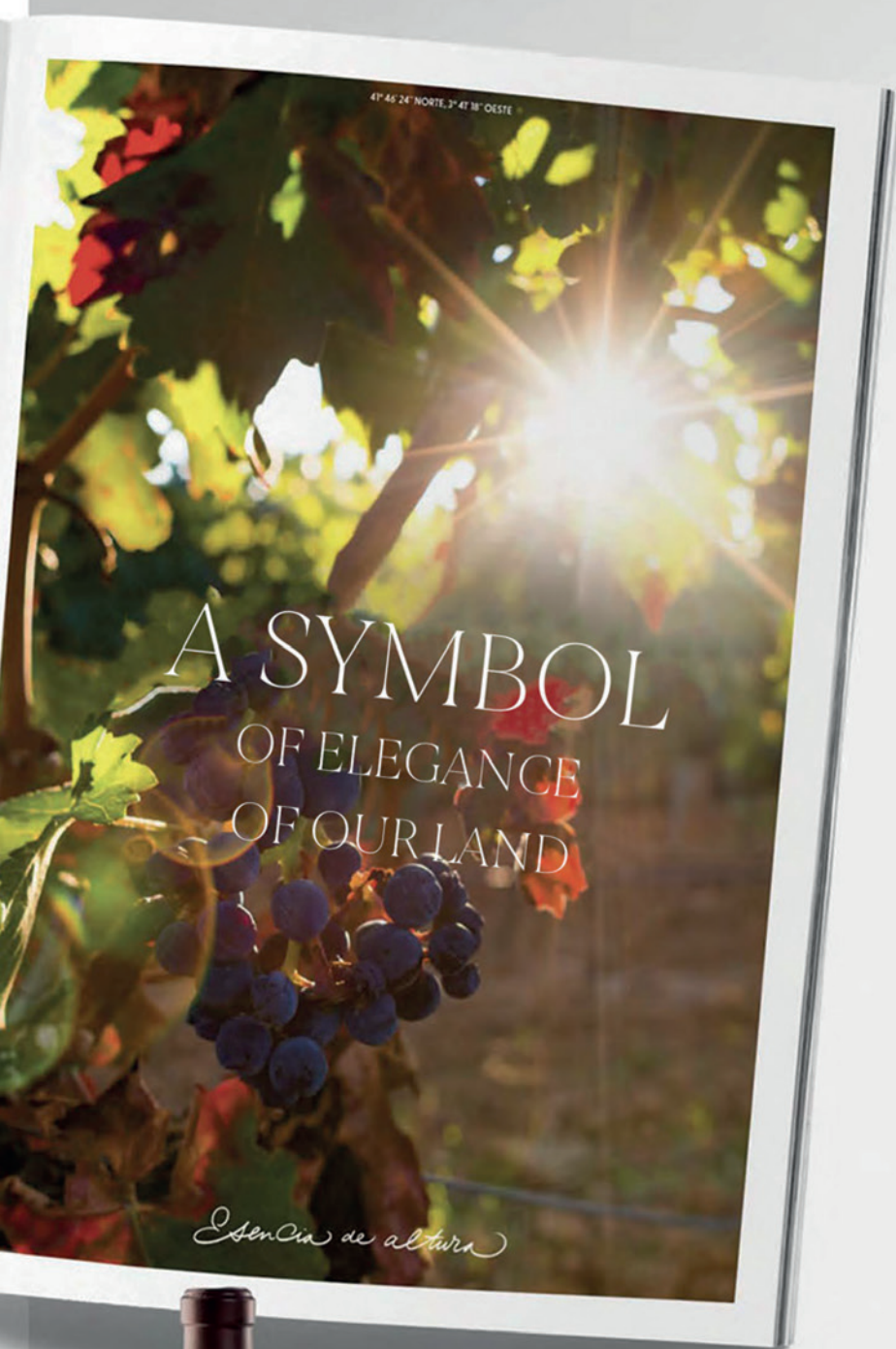
#### Characteristics of the vintage:

The abundant rainfall in winter and spring allowed the vineyard to accumulate optimal water reserves to face the hot and dry summer. The ripening of the grapes took place in the best conditions, without rain and with a wide thermal contrast between day and night, this led to a harvest of excellent quality.

## DOMINIO BASCONCILLOS

· ESSENCE OF HEIGHTS ·

DOMINIOBASCONCILLOS.COM



THE ELEGANCE  
OF OUR CRIANZA  
IS A RESULT OF  
OUR TERROIR  
IN ELEVATION



#### TASTING SHEET

**Appearance:** Deep intense garnet color and ruby rims, mixed with hints of violet. Bright and shiny.

**Nose:** Clean and pronounced aromas of ripe red fruit (cherry, raspberry, currant) mingle with cocoa, coffee and spicy notes, supported by well-integrated tannins and fresh acidity. Subtle notes of vanilla and cinnamon together with a mineral background.

**Palate:** A plush texture carries bold, sweet flavors in this alluring red. Jammy and full bodied with silky and ripe tannins. A fresh, concentrated palate with a long drying finish in a modern style. Great potential for ageing over the next 5-10 years.

**Pairing:** Ideal for roasted red meats (suckling lamb, suckling pig), grilled white meats, and small game meats such as hare and rabbit.

**Tasting Tips:** It is recommended to decant 30 minutes before serving.

**Consumption temperature:** Between 16 and 18°C.

  
**DOMINIO  
BASCONCILLOS**

· ESSENCE OF HEIGHTS ·

DOMINIOBASCONCILLOS.COM