Wijnfiche

Vega Clara - Dacan | Ribera del Duero DO
Spain (CASTILLA Y LEON) — 2016

Domain

Vega Clara

Vega Clara owns 12 hectares of vineyards. The winery is located about 30 km east of Valladolid. All vineyards are situated in the village of Quintanilla de Onésimo, on the famous Golden Mile of Ribera del Duero. Vega Clara's vineyards are divided into two different plots of land, located on opposite sides of the village, at altitudes of 720 and 800 meters above sea level. In total, three red grape varieties are cultivated, producing wines with remarkable aromas.

Vinification

Rigorous, manual selection of the grapes. Harvesting took place on October 26, 2016. The fermentation is 100% in French oak barrels. The wine will then mature for another 18 months before being bottled. Only 1969 bottles are produced.

Taste

The aromas of Dacán will transport you immediately to the vineyard from which it comes, a trip to a very old vineyard of organic cultivation, managed without the use of herbicides or treatments, a beautiful landscape surrounded by flowers and wild herbs of rich shades, thyme, fennel, lavender, ... the respect for the plant and its terroir makes all these aromas rise to a higher level of expression; sharpness, complexity, freshness ... like the freshness of a morning in Ribera del Duero, accompanied by the elegance and nobility of the tempranillo, blackberries, currants, licorice,...

Food pairing

Game - stew | Meat - grillades | Chateaubriand - with streaky | Leg of lamb

General information

Type: Red wine
Grape varieties: Tempranillo (100%)
Viticulture: Organic
Storage (years): > 10
Serving temperature: 17-18 °C
Taste profile: Complex with firm tannins

