



Wijnfiche

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

Domain

Vega Clara

Vega Clara bezit 12 hectare aan wijngaarden. De bodega situeert zich zo'n 30 km ten Oosten van Valladolid. Alle wijngaarden bevinden zich in het dorp Quintanilla de Onésimo, in de beroemde Golden Mile van de Ribera de Duero. De wijngaarden van Vega Clara zijn verdeeld in twee verschillende stukken land, gelegen in het tegenovergestelde deel van het dorp en bevinden zich op 720 en 800 m boven de zeespiegel. In totaal worden drie blauwe druivensoorten geteeld die zorgen voor wijnen met geweldige aroma's.

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

