



Wijnfiche

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

Domain

Vega Clara

Vega Clara owns 8 hectares of vineyards. The bodega is located about 30 km east of Valladolid. All vineyards are located in the village of Quintanilla de Onésimo, in the famous Golden Mile of the Ribera de Duero. The vineyards of Vega Clara are divided into two different pieces of land, located in the opposite part of the village and located at 720 and 800 m above sea level. A total of three red grape varieties are grown which provide wines with great 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

