Wijnfiche

Vega Clara - Mario | Ribera del Duero DO Spain (CASTILLA Y LEON) — 2022

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

The vineyards are between 60 and 80 years old. The grapes undergo a rigorous manual selection process. Harvesting took place at the end of September. For Mario, classic French vinification methods are used, whereby the two grape varieties (Cabernet Sauvignon and Tempranillo) are vinified separately in 6,500-liter stainless steel tanks and 8,000-liter concrete tanks. The malolactic fermentation is carried out in 225 L oak barrels. Two types of oak are used for the barrel aging: American Missouri oak barrels (25%) and French Allier oak barrels (75%). The wine is then aged for a further 15 months before bottling.

Taste

A very refined, balanced, and at the same time intense wine. We taste a wide range of diverse aromas: wild blackberries, dried fruits, toast, and subtle roasted peppers. Powerful yet creamy, soft and integrated tannins caress the palate. The acidity, in turn, provides a lively, delicate, and playful mouthfeel. A beautiful gift from Mother Nature, always elegant, always Mario.

Food pairing

Stew | Game | Leg of lamb

General information

Type: Red wine

Grape varieties: Tempranillo (75%), Cabernet Sauvignon (25%)

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 16-17 °C

Taste profile: Complex generous

