



Wijnfiche

## **Vega Clara – Mario Ribera del Duero DO UITVERKOCHT Spain (CASTILLA Y LEON) –**

### **Vinification**

Rigorous, manual selection of the grapes. Harvesting took place on September 29, 2015. The fermentation led for 75% in American oak and 25% in French oak barrels. The wine will then age for another 16 months before being bottled.

### **Taste**

Mario 2015 is one of the best Marios we have ever made ... a practically perfect vintage that makes the wine expresses itself in its fullness. Powerful but at the same time creamy, fine and always elegant. It will be a difficult vintage to repeat in the history of the Ribera de Duero; a gift from Mother Nature for all of us to enjoy!

### **Food pairing**

Stew | Game | Leg of lamb

### **General information**

Type: Red wine

Grape varieties: Tempranillo (76%), Cabernet Sauvignon (24%)

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 16-17°C

