

**Analysis |**

Alcohol content: 14.00% ABV  
Residual sugar: 2 g/L  
Total acidity: 5.6 g/L  
pH: 3.6

**Packaging |**

Bordeaux bottle  
Natural cork  
Cardboard box with 3 bottles

# BARCOLOBO EL JARAL

**Type of wine |** Red

**Vintage |** 2014

**Designation |** PGI Vino de la Tierra de Castilla y León

**Varieties |** Cabernet Sauvignon, Syrah, Tempranillo

**Viticulture |** Own trellised vineyards located in the Riberas de Castronuño-Vega del Duero Nature Reserve. 705 m above sea level. Sandy loam soil with pebbles on the surface and low organic matter. A complex year with low spring temperatures delayed the growing cycle, resulting in fresher wines with a lower alcohol content and more acidity.

The grapes are harvested by hand from 19-25 September and collected in 15-kg boxes, which are transferred to cold stores to keep their aromas intact and to prevent oxidation or spontaneous fermentation during processing.

**Winemaking |** The best grapes are selected at the winery and de-stemmed without crushing. Each variety undergoes a separate winemaking process according to its phenolic potential. Pre-fermentation maceration (4°C) for three days. Alcoholic fermentation takes place at 22°C—peaking for a few hours at 30°C—for 12 days. Malolactic fermentation takes place in new French oak barrels.

**Ageing |** Produced based on a careful selection of barrels with each variety. New, very fine grain, medium-toasted French oak barrels (225 L). 20 months in barrel. Five rackings coinciding with the changing moon, waning half. Once bottled, the wine spends at least 24 months in the bottle before being released for sale.

**Tasting note |** Dark cherry colour. Black fruit aromas and balsamic notes with touches of minerality over blackcurrant and spices. Intense and balanced on the palate, with body and good acidity and round, soft tannins. Harmonious.

**Production |** 3.446 75-cl bottles.

**Serving suggestion |**

Serving temperature: 16°C  
Due to its tannins and artisanal winemaking process, sediment may appear in the wine over time. We therefore recommend decanting.

*Born in the Riberas de Castronuño-Vega del Duero  
"Nature Reserve"*



**BARCOLOBO**

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