



BARCOLOBO VICTORIA

Type of wine | Red

Vintage | 2017

Designation | PGI VinodelaTierradeCastillayLeón

Varieties | Tempranillo 70%, Syrah 20%, Cabernet Sauvignon 10%

Viticulture | Own vineyards trained in VSP system, the vineyard is located in the Riberas de Castronuño-Vega del Duero Nature Reserve. Site characteristic: 705 m above sea level in sandy loam soil with pebbles on the surface and low organic matter. 2017 was marked by two frosts, the first one at the end of April and the second one at the beginning of May, the hailstone and the accusing drought were also decisive factors for our viticulturist and enologist.

The grapes were hand-harvested in 15-kg cases from the 10th until the 15th of October, once in the winery the grapes were transferred to cold room to prevent oxidation, spontaneous fermentation and to keep their aromas intact.

Winemaking | The best grapes were selected at the winery and de-stemmed without crushing. Each variety were vinified separately. Pre-fermentation maceration (at 5°C) for five days. Temperature control alcoholic fermentation at 22°C with few 30°C peaks for a few hours. The fermentation was carried out for indigenous yeast, it lasted 18 days. Malolactic fermentation took place in French oak barrels with inoculation of malolactic bacteria.

Ageing | Aged for 13 months in 225-litre (40% new barrels and 60% second and third use) very fine grain medium-toasted French oak barrels. Three rackings coinciding with the changing moon.

Tasting note | Beautiful and intense purple, with garnet rims, complex ripe fruit with aromas to thymes, licorices, broad and tasty, ripe tannins with glyceric well integrated, elegant. Consistent wine with a long aftertaste and easy to drink.

Analysis |

Alcohol content: 14.50% ABV
Residual Sugar: < 2g/L
Total Acidity: 5,6 g/L pH:
3,6

Packaging |

Bordeaux bottle
Natural Cork
Cardboard box with 6 bottles

Serving suggestions |

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

*Nacido en la Reserva Natural
"Riberas de Castronuño - Vega del Duero"*



BARCOLOBO

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