

**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 3 bottles

BARCOLOBO EL JARAL

Type of wine | Red

Vintage | 2017

Designation | PGI Vinodella Tierra de Castilla y León

Varieties | Cabernet Sauvignon, Syrah, Tempranillo

Viticulture | Own vineyards trained in VSP, the vineyard is located in the Riberas de Castronuño-Vega del Duero Natural Reserve. Site characteristic: 705 m above sea level in sandy loam soil with pebbles on the surface and low organic matter. 2017 It was a difficult vintage marked by two frosts, the first at the end of April and the second at the beginning of May, in addition, hailstone and an accusing drought. All these factors have been decisive for viticulturists and oenologists work. The harvest to produce this wine took place between the 10th and 15th of October. Hand harvested at dawn 15 Kg cases, the grapes were immediately transferred to cold rooms in the winery, in order to preserve their full aromas, avoid oxidation and spontaneous fermentation.

Winemaking | Selection of the best grapes at the winery, de-stemmed without crushing. Each variety were vinified separately. Pre-fermentation maceration (at 5°C) for four 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 12 days. Malolactic fermentation took place in French oak barrels with inoculation of malolactic bacteria.

Ageing | Aged for 20 months in new, very fine grain, medium-toasted French oak barrels (225L) and fudres (700L). Selection of the best barrels of each variety. Five rackings coinciding with the changing moon. Once bottled, the wine spends at least 24 months maturing in bottle before being released to the market.

Tasting note | Deep ruby sometimes black, purple hues, clean, bright and glyceric. Intense ripe fruit, subtle aromas of wood, toffee, balsamic, mineral finish. Good body, sweet, well integrated wood, good taste, and better aftertaste. Each sip of Jaral is a natural treat in our mouth.

Production | 3,490 75 cl 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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