



VILANO RESERVA VIEILLES VIGNES 2019

Bodega Vilano, D.O. Ribera del Duero, Spain

LCBO # 190736 | 14.5% alc./vol. | \$40.00 | Release: 01-Aug-2024

"This deep-ruby – colored wine has a nose of black cherry, fennel bulb and olive tapenade. Soft minty notes underlie flavours of btambly fruits of the wood, chocolate - covered espresso bean and clove, set into a framework of hearty tannins. Bright pomegranate and orange zest notes ride a layer of chocolate into an enduring finish."

Score – 95p (Mike DeSimone, Wine Enthusiast, 2023)

"There's a positive charge to this wine's pomegranate – red-fruit. The tannins are oaky in their coffee - bean richness, lending a sleek, sumptuous texture along with a spice, like fenugreek." **Score – 92p (Wine & Spirits Magazine)**

Terroir:

Viña Vilano lies in **Pedrosa**, a little place well known as a **Grand Cru of the D.O. Ribera del Duero**. The estate has >300 hectares, planted with Tempranillo at >900m elevation on poor sandy-clay soils. Vilano Reserva is produced by a rigorous selection of vineyards >50 years old planted in the traditional bush system at 850 m. altitude with a poor soil.



Vinification:

Alcoholic pre-fermentation takes place at controlled temperature for 7 days and then an alcoholic fermentation at a temperature of ~24°C. Aged 20 months in French and Hungarian oak barrel. 18 months bottling.

Variety: Tempranillo 100%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Decant well and serve in a fine glass at 17°C with steak, stews or grilled vegies and ripen cheese platter.



Wine Enthusiast	95p
Wine & Spirits Magazine	92p
David Lawrason, WineAlign	92p
Mikel Hudin	93p
Gilbert & Gaillard	Gold