

Servicing Star Markets Locally





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

LCBO # 303511 | 14.0% alc./vol. | \$32.95 | Release: 07-Jul-2018

"Ruby-red. An exotically perfumed bouquet evokes ripe dark berries, vanilla, liquorice candy and sexy oak spices. Smooth, sweet and expansive on the palate, offering concentrated blackberry, cherry liqueur and spicecake flavour and showing no rough edges. Closes smooth, supple and broad, displaying an echo of sweet vanilla, harmonious tannins and excellent persistence."

Score – 92p (Josh Raynolds, Vinous, 2017)

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. Grapes picked from one of the oldest vineyards of the region (~90 y.o. on average), with many vines 100 years and older.





Vinification:

Alcoholic fermentation at controlled temperature ~28°C and maceration for 14 more days. Aged for 20 months in French and Hungarian oak then over 18 months in the bottle.

Variety: Tempranillo 100%

Residual sugar: 1.2 g/L

Serving suggestion and food pairing: Decant well and serve at 19°C with steak, venison and other hearty fare such as stew and roast or ripen cheese platter.







