

BODEGAS VIYUELA CRIANZA



Since the beginning of the 20th century, the Viyuela family has had vineyards in the Boada de Roa area, which have always been used for winemaking. Gabriela Viyuela was responsible for ensuring that this crop remained in the family for future generations.

From the terrace of the winery you can see the town along with wide expanses of vineyards. The unevenness of the land helped to create a modern and functional winery, with the underground aging warehouses, which allows us to naturally maintain constant temperature and humidity conditions all year round and contributes to respect for the environment. The vineyards are at an elevation of more than 800 m above sea level, resulting in grapes that - with proper care - turn into fresh, agile, and sophisticated wines. The winery is focused exclusively on growing premium Tempranillo grapes that best represent the diversity and singular character of Ribera del Duero, a wine region that is now being recognized as one of the best growing regions of Europe.

VITICULTURE

The vineyards are located in close proximity to the winery, so the transport time of the grapes after manual harvest is very short. The bunches are checked immediately upon arrival and only the healthiest grapes are selected. The vineyards are farmed following the principles of integrated and sustainable agriculture. Owing to the high altitude of the area at over 800 m above sea level, the summers are shorter than in other parts of Spain and dry with very little rain. Winters are normally cold. The family only grows Tempranillo.

VINIFICATION

Manual harvesting by small crates followed by a selection of the bunches and destemming. Maceration for about three weeks and fermentation take place in stainless steel tanks. The grapes are fermented in separate tanks depending on the age of the vines. Depending on the wine, malolactic fermentation takes place either in stainless steel or in oak barrels. The wines are matured in a combination of American and French oak.



SKU: 856764

Region	Ribera del Duero
Classification	Ribera del Duero DO
Vintage	2018
Grapes	100% Tempranillo
Vineyard	Sustainably farmed vineyards in the village of Boada de Roa, 3 km from the winery
Soil Composition	Clay and stony soil
Vineyard Training	40 to 50-year old Guyot
Density/Yield	50 hl/ha
Fermentation	Temperature controlled fermentation in stainless steel for 10 days, followed by a maceration of 5 days and malolactic fermentation of 20 days in stainless steel. The wine matures for 10 months in American and French oak.
Alcohol	14.7%
Residual Sugar	1.0 g/l
PH	3.8 g/l
TA	4.85 g/l
Free SO2	28 mg/l
Total SO2	80 mg/l

TASTING NOTES

Aged for 16 months in French oak barrels, this Crianza Tempranillo has a wonderful complexity and structure. It shows a bright red colour with intense shades of a prolonged youthfulness. Flavours of blackberries and ripe fruit are rounded off by a touch of spice and hints of violets. The intense and full-bodied palate is complemented by soft, well-integrated tannins, resulting in all-round harmonious experience.

PAIRING SUGGESTION

This full-bodied wine is best served with flavourful roasts or braised meat dishes such as lamb osso bucco, Beef Bourguignon, or braised beef brisket. Great with anything off the barbecue and chorizo paella.