

BODEGAS VIYUELA SELECCION



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: 856763

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	25 to 30-year old Guyot
Density/Yield	60 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	14.8%
Residual Sugar	1.0 g/l
PH	3.75 g/l
TA	5.0 g/l
Free SO2	30 mg/l
Total SO2	82 mg/l

TASTING NOTES

The Viyuela Selección has an enticing cherry red colour. On the nose there are fresh, fruity notes against a spicy background. The tannins are ripe and soft, providing an excellent balance to the ripe dark berry notes and a fresh acidity. The finish is harmonious with a pleasant, lingering aftertaste. The wine was aged for 10 months in a combination of French and American oak barrels, providing a subtle underlying complexity.

PAIRING SUGGESTION

Ideally paired with roasted or grilled red meats. A good match to risotto and red sauce pasta dishes. For a surprising experience, try it with wild berries and dark chocolate.