

DON BALBINO TINTO



The Don Balbino family owned vineyards in Rioja Alavesa since the end of the 18th century, but it took José Fernandez, the great grandfather of the current generation, to start the winery in 1921. Originally, all red wines were produced in the carbonic maceration method, resulting in fruit forward wines with a soft tannin structure. Carbonic maceration is still applied to red wines of younger vines (up to 25 years of age), while grapes from older vines are used for select barrel fermentation programs.

Alavesa is the Basque region of Rioja and amongst experts it is considered to be the part of Rioja that is most innovative, diligently working at establishing its own unique, stand-alone character with singular wines that combine traditional methods with innovative thinking and techniques. It is also recognized as one of the world's oldest wine regions with a tradition of producing high quality wines that dates back several centuries. Today, the estate is owned and operated by Mila Fernandez with the support of the general manager César Chirino. Under Mila's leadership, the family added white and rosé wines to the portfolio, rounding out a selection of innovative wines from this exciting region.

The vineyards are farmed following organic principles.



VINIFICATION

Manual harvest in small crates. Spontaneous fermentation in stainless steel tank followed by 20 to 25 days of maceration. The wine is then aged in a combination of 225 l and 500 l French barrels for 12 months.



SKU: 856769

Region	Rioja Alavesa
Classification	Rioja DO
Vintage	2019
Grapes	100% Tempranillo
Vineyard	Single vineyard Finca Ribartayo in Laguardia.
Soil Composition	Calcerous clay
Vineyard Training	30 year old Guyot
Density/Yield	50 hl/ha
Fermentation	Spontaneous fermentation in stainless steel tank followed by 20 to 25 days of maceration. The wine is then aged in a combination of 225 l and 500 l French barrels for 12 months.
Alcohol	14.5%
Residual Sugar	1.0 g/l
PH	3.86 g/l
TA	5.45 g/l
Free SO2	26 mg/l
Total SO2	70 mg/l

TASTING NOTES

The Tinto is made with 100% Tempranillo grapes grown on 30-year old vines. Spontaneous fermentation takes place in stainless steel tanks with the maceration period lasting 20 to 25 days. Then the wine is transferred to French oak barrels to age for 12 months. The barrels are a combination of 225 l and 500 l, resulting in the oak being very well integrated and adding a nice touch of underlying complexity. The tannins are ripe and mature, giving the wine a very long and elegant palate. The finish is harmonious and memorable.

PAIRING SUGGESTION

This complex red wine pairs well with red meat dishes such as prime rib roast, ribeye steak, grilled leg or rack of lamb, and venison.