

TERRA INCÓGNITA

Vilano



COUNTRY	Spain
APPELLATION	Ribera del Duero DO
VARIETY	Tempranillo
AGE OF VINES	Centenary vines
FARMING	Hand harvested. Sustainable. Yield per hectare is 3,500kg/ha (legal max. DO Ribera 7,000kg/ha)
SOIL	Sandy-clay soils, and limestone
ALTITUDE	800 meters
VINIFICATION	Fermentation in small stainless steel tanks and malolactic fermentation in new French oak barrels
AGING	22 months in French oak barrels, 12 months in bottle
ALCOHOL	14.50%
PAIRING	Grilled lamb chops, suckling pig, Manchego cheese

TASTING NOTES

Ripe red cherry color with garnet-colored rim, dense and opaque. Intense on the nose, exhibits a nice bouquet of candied black fruits and spices like star anise, clove and vanilla blended with slightly toasted nuances from its ageing in oak barrels. Lovely in the mouth, meaty and yummy with velvety and sweet tannins, long finish.

RATINGS HISTORY

94 W&S; vntg 2016

92 James Suckling; vntg 2015

92 WE; vntg 2014

91 Decanter; vntg 2014

92 Vinous; vntg 2010

92 by Robert Parker (WA); vntg 2004



LOGISTICS

Shipper: 6 bottles

Pallet: 96 cases x 6 bottles

L: 9.37 In | W: 6.38 In | H: 13.19 In | Wt: 10 Kg

L: 39.37 In | W: 47.25 In | H: 56 In | Wt: 990 Kg