



### VINEYARDS

Family owned vineyards of Cabernet Sauvignon located in the small town of Quintanilla de Onésimo. Sandy soils. Oldest Cabernet Sauvignon vineyard registered in the Appellation DO Ribera de Duero. Plantation year: 1969. Vineyards of Tempranillo: 50-60 years old average, from 3 small towns in the Appellation Ribera de Duero; Anguix, Pedrosa de Duero and Quintanilla de Onésimo, These three different terroirs are mainly composed by limestone, sand and clay respectively. The union of them give to MARIO a unique complexity.

ORGANIC VITICULTURE

### VINTAGE

Obviously, 2020 has been a very unique year for one for all of us, fortunately, although challenging in other ways, the conditions in our vineyards translated very favorably for our 2020 vintage! Rains at the beginning of the year (November and December, March and April) were higher than usual resulting in a great water reservoir for the rest of the ripening year which helped tremendously during a very warm summer. The ripening months began a little unusual since June was cooler than typical but July and August helped us to sprint into our ripening process, catching up with normal dates. September came with extra rains that finally ceased allowing us to harvest a generous and balanced vintage translating into very fine, balanced and extremely elegant wines.

### VINIFICATION

Varieties: 75% Tempranillo, 25% Cabernet Sauvignon

Production per ha 3500Kg/ha

Manual harvest in small cases of 12kg

Harvest dates: Sept 22nd until Oct 10<sup>th</sup> 2020

### WINEMAKING

French style traditional winemaking process: the 2 varieties (Cabernet and Tempranillo) are made separately with 2 different winemaking protocols.

Vinification happens in still tanks of 6500l capacity, by plots.

Malolactic fermentation in 225l capacity barrels.

AGEING process also takes place separately for the Cabernet and the Tempranillo wines, sitting in barrels for different periods of time and the barrels themselves being from different coopers.

30% American Oak (Missouri) 70% French Oak (Allier)

Average ageing time: 16 months

Bottling date: May, 8-9-10th, 2023

Production 25.000 bottles of 0.75cl and 840 Magnum and 10 5L

### TASTING NOTES

Very fine and perfectly balanced wine. Soft and smooth tannins which caress the palate. Perfect balance between fruit and toasty flavors, dry fruits and sweet roasted peppers that are more subtle than previous vintages. Perfect acidity that translates into a vibrant, fine and elegant wine. In just two words: always ELEGANT. Always MARIO.

### OPTIMAL SERVICE TEMPERATURE 16-18°C or 61-65°F