



Vega Clara

DIEZ ALMENDROS 2020

DO Ribera de Duero
Quintanilla de Onésimo,

VINEYARDS

Family-owned vineyards of Tempranillo variety located in the small town of Quintanilla de Onésimo. Gravel and pebble soils. Quite young vineyards that were planted and grafted between 2004 and 2007 from sticks of our own genetic material selected from our best vineyards. Our "secret" variety vineyards are around 10 years old with clay and limestone soils. 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

80% Tempranillo, 20% others

Production per ha 5000Kg/ha

Manual Harvest in cases of 12kg

Dates of harvest

From Sept 22nd to Oct 10th, 2020

WINEMAKING

French Style traditional winemaking meaning both varieties, Tempranillo and the secret one, are made separately for the entire duration of the winemaking process with different vinification protocols and are not blended until the very end of the aging time.

Vinification is held in steel tanks of 6500l by plots.

Ageing process also occurs in different barrel types using even different coopers. The 2 wines sit in barrels for different periods of time and the final time averages out to 12 months

20% American oak (Missouri) 80% French oak (Allier). 2 – 3 wines used oak.

Average ageing time: 12 months

Bottling date: June 14-15th 2022

Production 14.000 bottles of 75cl

TASTING NOTES

Always intense, spicy with lots of balsamic hints. On the pallet, vintage 2020 shows itself fine and fresh. Lively with a smooth finish. Very pleasant-sweet and balanced wine.

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

VEGA CLARA S.L. CTRA N.122 KM.328, QUINTANILLA DE ONÉSIMO, ESPAÑA
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