

MILSETENTAYSEIS (1076)

2018

Tinto

TASTING NOTES:

A product of its unique landscape, extreme altitude and mineral-rich soil, 1076 Tinto is a bold wine with a distinct character designed to evolve over time. Its freshness and intensely fruity expression are representative of a modern style, moving away from excess, in search of the elegance, smoothness and balance found in the great wines of the world.

TERROIR:

A recently restored vineyard situated at over 3,280 feet of altitude where ancestral vines over 100 years old grow harmoniously together with new, indigenous plantings in varied soil comprised of red clay, sand and mineral deposits of quartz, mica, and feldspar.

WINEMAKING:

Hand-harvested from a selection of the best plots in the vineyard then separated into concrete, oak or stainless steel fermentation vats depending on the characteristics of the grape and the soil where it was grown. Its production is defined by the team's constant vigilance throughout the process and their in-depth knowledge of the region, the soil and the native varieties that thrive there.

AGEING:

Aged for 18 months in French oak of various sizes and according to the needs of each plot. Bottled in June 2020.

VINTAGE:

The 2018 vintage began with abundant rainfall that lasted until late spring. Budding had already begun by the end of April, and as is usual in the Ribera del Duero, mid-May posed great risk of frost. Thankfully, consistent high winds in the area kept it at bay allowing the vineyards to remain unaffected. Spring extended into June with rain and cool temperatures, unusual for this time of year, while summer did not arrive until July bringing with it dry, hot conditions that allowed for the fruit to reach optimal ripeness. The harvest ran from October 5th-October 13th.



Estate Wine

VARIETIES: 95% Tempranillo, 5% Other Native Varieties

PRODUCTION: 30,000 bottles

APPELLATION: Ribera del Duero

VITICULTURE: High-Altitude, Sustainable

ALCOHOL: 15.0% ABV

ACIDITY: 5.1g/L

Peñín: 95

“The wine is deep cherry in color exhibiting complex, expressive aromas. Its minerality comes from the soil, the black fruit from the Tempranillo and the spice from a run in oak. The combination leads to a full-body that finishes with great length.”