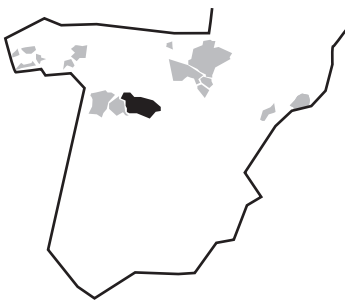


CLEA

**Strong structure, maturity
and smoothness**



**D.O. Ribera
del Duero**



Clea Reserva 2016

Varieties

Tinta del País and Cabernet Sauvignon.

Vineyard

Old low-yield vineyards, selected in the highest and coolest areas of Ribera del Duero, the “páramos” of Burgos and Soria, and younger but still low-yield vineyards of Cabernet Sauvignon.

Harvest

Manual harvest of selected grapes during the end of september and the beginning of October.

Winemaking

Fermentation and maceration during 4 weeks in 15,000 kg vats at 28°C. Malolactic fermentation in new French oak barrels.

Aging

16 months in new French oak barrels.

Alcohol Content

14,5% Vol.

Tasting notes



Colour:

Intense cherry red colour with shades of violet and purple accents.



Nose:

Great aromatic intensity and reminiscences of mature dark fruits, chocolate, species and smoky aromas.



Palate:

Very harmonious and well-structured, powerful and fleshy. Noble mature tannins, fine acidity and lingering aftertaste.



2016 was one of the standout vintages from both quantity and quality point of view. The harvest was lavish with good maturity. The wines show a lot of fruit and body with good capacity for storing.