

BODEGA ATALAYAS DE GOLBÁN

D.O. Ribera del Duero
Address: Ctra. Morcuera s/n
Website: www.avanteselectagrupo.com
Year of foundation: 2004
Average annual production: 300,000



Sub-areas: Located at 7 km from San Esteban de Gormaz, (Soria), Atalayas de Golbán was conceived with the aim of making wines following the style of Ribera del Duero wines while adding the character and personality of the privileged area it resides very close to: the exceptional Valley of Atauta

Vineyards (extension, age, etc.): Atalayas de Golbán covers an extension of 40 hectares of winery-controlled vineyards

Location: In Soria, in the areas closest to the Valley of Atauta, and in the villages San Esteban de Gormaz, Miño, Ines, Soto and Langa

Orography: Mixed

Altitude: Between 950-980 m

Climate: Extreme continental climate with a Mediterranean influence

Average rainfall: 430 mm/year

Soils: Mixed, sands and calcareous clays, cobbles

Age of the vineyard: Between 60 and 80 years of age

Pruning system: Gobelet

Plantation pattern: 2 m x 2 m

Plantation density: 2,500 plants/ha

Average yield: 4,000 - 4,500 kg/ha

Variety: Tinto Fino

Fermentation tanks and vats (stainless-steel, wood, cement, etc.): Fermentation is carried out in stainless-steel vats at a controlled temperature

Ageing: 700 French oak barrels, 225 litres. Used for periods between 0 and 6 years, 25% of the stock is renewed every year

Wines: Viridiana, Torre de Golbán Crianza, Torre de Golbán Reserva

LINDE 2015

ORIGIN: Linde is a young wine with a short ageing that is produced to complement the classic range of Crianza and Reserva wines. The selection of vineyards is carried out mainly searching for a fruity intensity and balance on the palate.

TOTAL PRODUCTION: 80,000 bottles

VINTAGE: 2015

CHARACTERISTICS OF THE VINTAGE: A great vintage in Ribera del Duero. With an early budding and no spring frosts, the vineyard continued with this advanced process up to the end of the cycle, exhausting its water reserves. This made the end of maturation slightly tough for the young vines, as there was no rain at the end of the summer. The result: very intense wines on the nose, with great red fruit aromas and slightly less strong than the 2014 vintage. This vintage has an exceptional quality and it yielded 25% less than the previous year.

WINEMAKING

VARIETY: 100% Tempranillo

AGEING: 3 months in 100% new French-oak barrels

WINEMAKING: Fermentation is carried out in stainless-steel vats at a controlled temperature between 26-28 °C to preserve the fruit's potential. The malolactic fermentation takes place in the vat and then it is aged for 3 months in new barrels for 3 months, which as a result strengthens all the qualities of the wine.

VINEYARDS:

AVERAGE AGE: between 20 and 30 years.

SOIL: Sands and clays mixed with calcareous sands

CLIMATE: Continental with a Mediterranean influence and with very long and cold winters and short and hot summers.

TASTING NOTE:

Deep red cherry colour with violet iridescence. Bouquet recalling forest fruits interwoven with spicy notes. On the palate, it is a light and fresh wine with a wide range of tastes of red fruits and a smooth mid-palate. It is a young, lively and easy-drinking wine.

PAIRING:

Ideal for tapas as well as pairing well with white and red meats, roasts, stews, mushrooms, classical rice dishes or risotto, semi-cured and cured cheese, cold meat and morcilla.

TECHNICAL INFORMATION:

ALCOHOL CONTENT: 14% Vol.

TOTAL ACIDITY: 4.74 g/L (tartaric)

RESIDUAL SUGAR: 1.60 g/L

ATALAYAS DE GOLBÁN IS BORN IN 2004 in the village of Atauta, at 7 km away from San Esteban de Gormaz, next to Dominio de Atauta. The grapes used to make this wine are grown not only in the Valley of Atauta but also in the region of San Esteban de Gormaz, and these wines have a strong Ribera del Duero influence.



PRESENTATION: 75 cl.

BODEGA Atalayas de Golbán
D.O. Tempranillo
VINTAGE 2015
VARIETY 100% Tempranillo
AGEING Barrel-aged for 3 months