

# TORRE DE GOLBÁN Rs 2016

**ORIGIN:** The intention of this wine is to show the virtues of the Tinto Fino variety, which are elegance, finesse and a long ageing period. The Tinto Fino is a classic clone of the Tempranillo variety grown in Ribera del Duero

**TOTAL PRODUCTION:** 10.047 bottles, 0.75 l

**VINTAGE:** 2016

**CHARACTERISTICS OF THE VINTAGE:** We must keep in mind the important part of the precipitations throughout the cycle. Regarding to the above temperatures, we can speak of a mild winter since the averages and maximums were in values that can be considered normal. the result has been intense red fruitomas, a veryfresh and a live acidity. we can speak of a very good haverst in terms of the quantity and quality of the grapes.

## WINEMAKING

**VARIETY:** 100% Tempranillo

**AGEING:** 18 months in a 30% of new barrels (100% 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 it is aged in barrels for 18 months.

## VINEYARDS:

**AVERAGE AGE:** 60 – 80 years.

**SOIL:** Sandy loam on the surface with calcareous clays at different depths and pebbles.

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

## TASTING NOTE:

Fantastic Ribera del Duero Reserva wine. Deep black cherry colour. This wine has deep and complex aromas combined with notes of ripe black fruit and coffee. It is round, balsamic and long on the palate and has a silky texture.

## PAIRING:

White meats; lamb roasts or kid, in particular; sweetbread and mushrooms; rice dishes, especially those with meat, such as paellas with rabbit and morcilla made with rice; and any dish seasoned with black truffle.

## TECHNICAL INFORMATION:

**ALCOHOL CONTENT:** 15% Vol.

**TOTAL ACIDITY:** 4.58g/L (tartaric)

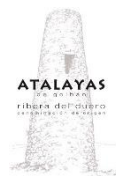
**RESIDUAL SUGAR:** 1.5 g/L

## RATINGS:

STEPHEN TANZER· Torre de Golbán Reserva 2009 91 pts

PEÑÍN GUIDE 2015· Torre de Golbán Reserva 2009 91 pts

**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.** Ribera del Duero

**VINTAGE** 2016

**VARIETY** 100% Tempranillo

**AGEING** Barrel-aged for 18 months