

## WINEMAKERS'S NOTE

Vidriana 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.



Jaime Suárez, winemaker



Ismael Sanz, vineyard manager

**PRODUCTION:** 115.000 bottles 0,75l | 3.500 bottles 1,5l

**GRAPE VARIETY:** 100% Tempranillo

**WINE AGEING:** 3 months new 100% French barrels

**ALCOHOL:** 14% Vol.

**Total acidity:** 4,61 G/l (tartárico) · **Residual sugar** 1,3 g/L · **pH:** 3,74

**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.

**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.

## VINEYARDS

**AVERAGE AGE:** between 20 and 30 years.

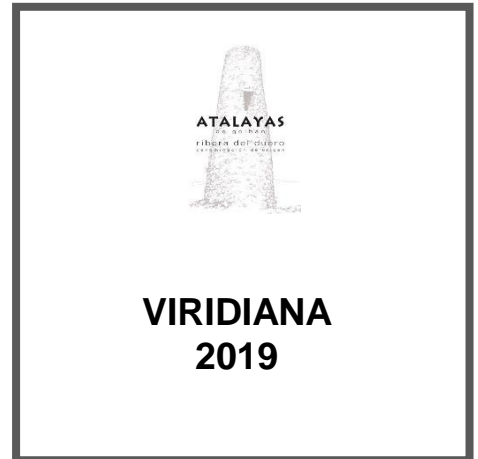
**SOIL:** Sands and clays mixed with calcareous sands

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

**CHARACTERISTICS OF THE VINTAGE:** The cold and late cycle heralded a very late harvest, synonymous in the area with a complicated vintage, but an unusually warm and dry September and October allowed for perfect harvest conditions.

## THE WINERY

**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.



**VIRIDIANA  
2019**

