

BODEGA ATALAYAS DE GOLBÁN

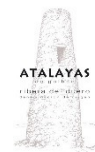
D.O. Ribera del Duero

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

TORRE DE GOLBÁN CR 2013

ORIGIN: The intention of this wine is to express 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. This is a great red wine aged following the times of a Ribera del Duero. It is a mature and delicious wine.

TOTAL PRODUCTION: 73.158 bottles, 0.75 l

VINTAGE: 2013

CHARACTERISTICS OF THE VINTAGE: The vintage was noted for a very long winter and an abundant rainfall with low temperatures up to the second half of June. This long winter resulted in a slower and longer maturation of the grapes, taking the beginning of the harvesting period to mid-October. These grapes had an intense aroma of red fruits, a lively and fresh acidity and a moderate alcohol content.

WINEMAKING

VARIETY: 100% Tempranillo

AGEING: 12 months in French oak barrels (30% of new barrel)

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 12 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 winters and short and hot summers.

TASTING NOTE:

This is a great red wine aged following the times of a mature Ribera del Duero. It is an intense, elegant and lively wine with a deep ruby colour. Intense aroma of ripe black and red fruit, with notes of liquorish and sweet spices. On the palate, it is a perfectly balanced and round wine. It is a fruity and juicy wine with a fresh and acidic aftertaste.

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: 14% Vol.

TOTAL ACIDITY: 4.64 g/L (tartaric)

RESIDUAL SUGAR: 1.9 g/L

RATINGS:

JOSH RAYNOLDS · Torre de Golbán Crianza 2012
WINE SPECTATOR · Torre de Golbán Crianza 2012
GUÍA PEÑÍN 2016 · Torre de Golbán Crianza 2012

90ptos.
91ptos.
90ptos.

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 2013

VARIETY 100% Tempranillo

AGEING Barrel-aged for 12 months